Department of Agriculture

Food Safety and Inspection Service

Meat and Poultry Inspection

1995 Report of the Secretary of Agriculture to the U.S. Congress

Preface

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat and poultry products moving in interstate commerce for use as human food are safe, wholesome, and accurately labeled. FSIS strives to provide this vital consumer protection service at the least possible cost to the American taxpayer.

This report summarizes accomplishments, domestic and export inspection activities, and foreign program review and import reinspection activities during the past year.

Information about domestic and export inspection is presented on a fiscal year basis to complement the congressional budget process. Information on review of foreign inspection systems and import reinspection is presented on a calendar year basis, as required by law.

The first section of this report describes the organizational structure and responsibilities of FSIS.

The second section describes steps FSIS has taken to improve the efficiency and effectiveness of the inspection program and to better protect the public health.

The third section statistically summarizes domestic and export inspection activities for fiscal year 1995 (October 1, 1994, through September 30, 1995).

The fourth section statistically summarizes FSIS review of foreign inspection systems and import reinspection activities for calendar year 1995.

This annual report to the Committee on Agriculture of the U.S. House of Representatives and to the Committee on Agriculture, Nutrition, and Forestry of the U.S. Senate is submitted as required by sections *301 (c) (4) and 20 (e) of the Federal Meat Inspection Act,* as amended *(21 U. S. C. 661 and 21 U. S. C. 620);* and sections *27 and 5 (c) (4) of the Poultry Products Inspection Act,* as amended *(21 U. S. C. 470 and 21 U. S. C. 454).*

Questions about this report or about FSIS may be directed to the Food Safety and Inspection Service, U.S. Department of Agriculture, Washington, DC 20250.

Foreign Countries and Plants Certified to Export Meat and Poultry to the United States is presented to Congress as an addendum to this publication. It is available from FSIS upon request.

Issued January 1997

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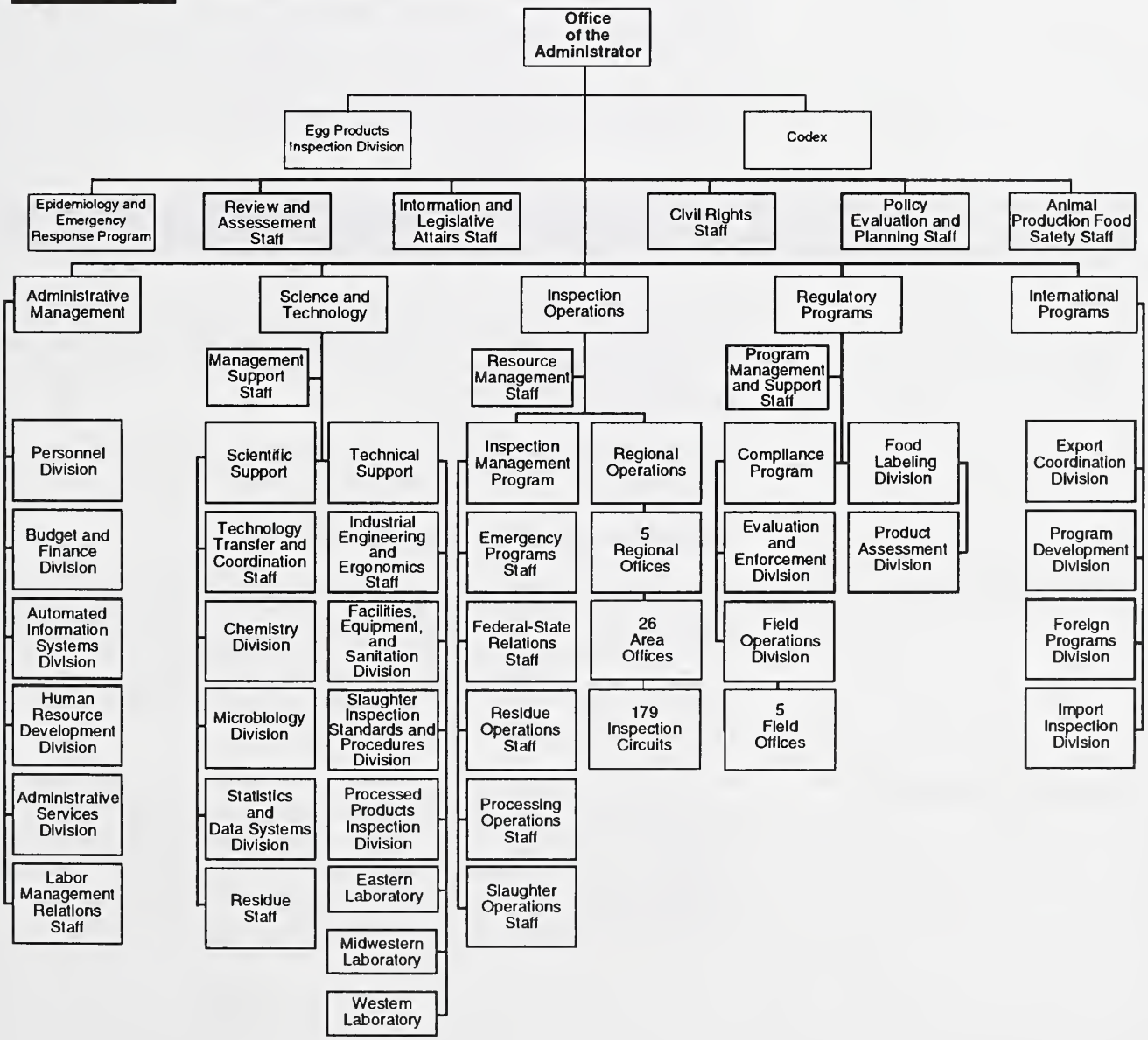
I Organization and Responsibilities of the Food Safety and Inspection Service

The Food Safety and Inspection Service (FSIS) of the U.S. Department of Agriculture (USDA) administers a comprehensive system of inspection laws to ensure that meat, poultry, and egg products moving in interstate and foreign commerce for use as human food are safe, wholesome, and accurately labeled.

The organizational structure of FSIS is shown in exhibit 1-1. Of the agency's five major programs, four are directly involved in inspection and supportive activities: Inspection Operations, Science and Technology, International Programs, and Regulatory Programs. The fifth program, Administrative Management, oversees the functions of budget and finance, personnel administration, administrative services, information resource management, training and development, and labor-management relations. Each program is headed by a Deputy Administrator who reports to the Administrator.

Exhibit 1-1 Organizational Structure



FSIS carries out USDA's responsibilities under the Federal Meat Inspection Act, the Poultry Products Inspection Act, and the Egg Products Inspection Act. These laws protect consumers by ensuring that meat, poultry, and egg products are wholesome, unadulterated, and properly marked, labeled, and packaged. The laws also protect packers by ensuring that no one gains an unfair economic advantage by marketing unwholesome or misbranded products.

FSIS cooperates with other agencies within USDA, such as the Agricultural Research Service (ARS), the Agricultural Marketing Service (AMS), the Animal and Plant Health Inspection Service (APHIS), the Cooperative State Research, Education, and Extension Service (CSREES), the Economic Research Service (ERS), and the National Agricultural Statistics Service (NASS). FSIS also maintains relationships with other Federal agencies with food safety responsibilities, notably the Food and Drug Administration (FDA) and the Environmental Protection Agency (EPA).

As a result of the USDA reorganization in October 1994, food safety was elevated to an Under Secretary policy area and the mission of FSIS has expanded to encompass full USDA responsibility for food safety, from the farm to the table. In fiscal year 1995 the agency acquired responsibility for egg products inspection, which was previously performed by AMS, and Animal Production Food Safety, which was previously performed by APHIS. These activities were transferred to FSIS pursuant to the Federal Crop Insurance Reform and Department of Agriculture Reorganization Act of 1994, Public Law 103-354.

Inspection Operations

Inspection Operations (IO) oversees the inspection of all meat and poultry plants in the U.S. that move product across State lines, administers the Federal-State cooperative inspection program, and oversees residue monitoring operations in plants.

Within IO, there are three programs--Regional Operations, Resource Management Staff, and the Inspection Management Program.

Inspection Management Program

Federal-State Relations Staff

The Federal-State Relations Staff coordinates all activities involved in the Federal-State Cooperative Meat and Poultry Inspection Programs. This effort includes the responsibility to ensure that States receive the technical assistance to administer Cooperative Inspection Programs that meet the "equal to" requirements of the Acts and to coordinate review procedures that ensure the "equal to" requirements are met.

Residue Operations Staff

The Residue Operations Staff directs the Agency's in-plant residue monitoring programs and oversees in-plant enforcement procedures when residue violations are suspected in livestock and poultry at slaughter. The Staff manages the Residue Violation Information System database which is accessible, around the clock, by FSIS and FDA to track and document residue violations and follow-up regulatory actions.

Exhibit 1-2

Inspection Operations Regions and Area Offices

Note: Area Office in Tallahassee, FL. services Puerto Rico and the U.S. Virgin Islands. Area Office in Salem, OR. services Alaska. Area office in Long Beach, CA. services Hawaii, Guam, Amer. Samoa, and Northern Mariana Islands.

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Processing Operations Staff

The Processing Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the inspection of processed meat and poultry products.

Slaughter Operations Staff

The Slaughter Operations Staff develops, coordinates, and implements a broad range of activities designed to ensure the uniform interpretation and application, nationwide, of procedures and regulations governing the slaughter of red meat animals and poultry and the inspection of carcasses and parts.

Resource Management Staff

The Resource Management Staff (RMS) plans and reviews the allocations of IO's financial and human resources and develops improved systems for overseeing their use. RMS also plans and coordinates IO's policy initiatives, program operations, and analytical activities. The Staff analyzes, develops, and coordinates the use of automated information systems to facilitate both inspection and resource management. It also carries out analytical studies to assess and support IO and the development of operating alternatives, initiatives and implementation strategies.

Regional Operations

Inspection activities are carried out by a network of 5 regional offices, 26 area offices, and 179 inspection circuits. Each region is managed by a regional director who reports to the Deputy Administrator, Inspection Operations. As shown in exhibit 1-2 (on page 3), there are five or six area offices within each region.

Science and Technology

The Science and Technology Program provides scientific and technical support to the Agency's inspection programs. The primary objectives of the Science and Technology Program are to develop and enhance the scientific basis for the Agency's inspection programs, and to refine and modernize meat and poultry inspection systems, standards, and procedures. The services provided by Science and Technology are designed to keep FSIS abreast of technological and scientific developments, ensure that inspection systems and procedures make efficient and effective use of available technology and science, and ensure that meat and poultry products are safe from disease, harmful chemicals, bacteria, and toxins.

In carrying out its responsibilities, Science and Technology cooperates with other Federal agencies such as FDA, EPA, the Centers for Disease Control and Prevention, and with State and local health authorities. It develops and maintains close ties with national and international scientific communities to keep abreast of scientific and technological advances and to open new avenues for exchanging scientific information.

Within the Science and Technology Program, services are divided between two major groups--Scientific Support and Technical Support--which are assisted by the Management Support Staff.

Scientific Support

Technology Transfer and Coordination Staff

The Technology Transfer and Coordination Staff acquires, analyzes, and disseminates scientific, technical, and industrial information pertinent to FSIS programs and the meat and poultry industry.

The Staff coordinates evaluation of in-plant trials of new technology, develops and implements the Agency's plan for regulating products of biotechnology, and integrates inspection program needs with the development of technologies.

Chemistry Division

The Chemistry Division plans and coordinates the application of highly complex analytical procedures in the FSIS Technical Support Laboratories for the detection of potentially harmful chemical residues and nutritional composition in meat and poultry food products. The Chemistry Division administers the Agency's chemistry quality assurance programs for the FSIS Technical Support Laboratories and the Federal-State laboratories, and monitors chemical analyses to ensure the quality and integrity of analytical procedures and results. In addition, the Division administers the user fee-based FSIS Accredited Laboratory Program. The Chemistry Division updates and publishes quality assurance manuals and chemical testing methods for the analysis of food products.

Microbiology Division

The Microbiology Division plans and maintains microbiological monitoring and surveillance programs and carries out special investigations into the safety of products and processes. This Division also adapts available analytical screening and confirmatory methods for use in laboratories and in FSIS-inspected plants. This Division directs the performance of highly complex microbiological, antibiotic residue, species identification, and entomological analyses in FSIS field laboratories. In FY 1996, a quality assurance program for egg product testing laboratories was transferred to the Microbiology Division by the Agricultural Marketing Service. In addition, it provides expert advice to the Administrator, and other Federal, State, and local agencies.

Statistics and Data Systems Division

The Statistics and Data Systems Division assists in designing statistical studies and in analyzing and interpreting data developed within the Agency. It also provides advice on the validity and application of statistical conclusion. This Division also manages programs and develops systems in support of the information resources management activities in Science and Technology.

Residue Evaluation and Planning Division

The Residue Staff plans FSIS activities to monitor for potentially unsafe residues of drugs and other chemicals in meat and poultry products. The Staff develops an annual plan for sampling and testing domestic meat and poultry for residues and coordinates the plan for testing of imported products. It also consults on residue avoidance programs involving producers and official establishments. This Staff compiles, evaluates, and publishes annual data from the National Residue Program.

Technical Support

Industrial Engineering and Ergonomics Staff

The Industrial Engineering and Ergonomics Staff develops work measurement standards and determines staffing needs for inspection procedures. The Staff also studies ergonomic procedures and workplace design and recommends improvements to maintain effectiveness while enhancing human safety in task performance.

Facilities, Equipment, and Sanitation Division

The Facilities, Equipment, and Sanitation Division develops guidelines for the meat and poultry industry to use in the design and construction of physical plants to ensure a sanitary operating environment. Guidelines are also developed for the industry to use to develop sanitation programs including water reuse.

The Division reviews and approves drawings of and specifications for meat and poultry facilities and equipment before construction and modifications.

Slaughter Inspection Standards and Procedures Division

The Slaughter Inspection Standards and Procedures Division develops procedures to inspect food animals, poultry, and their products to ensure that meat and poultry products are safe. The Division also develops guidelines for sanitary slaughtering procedures to be used by industry and inspection tasks to verify compliance with these guidelines.

Processed Products Inspection Division

The Processed Products Inspection Division develops guidelines to be used by industry to produce safe meat, poultry, and egg products. Ready-to-eat products must be subject to processing procedures which result in pathogen-safe products. The Division also develops inspection tasks to verify that the industry produces safe meat, poultry, and egg products.

Technical Support Laboratories

The FSIS Technical Support Laboratories provide analytical services and scientific support for FSIS activities. The laboratories are located in Athens, GA (Eastern Laboratory); St. Louis, MO (Midwestern Laboratory); and Alameda, CA (Western Laboratory). FSIS augments the analytical capacity of these laboratories by contracting with commercial laboratories.

Management Support

Management Support Staff

The Management Support Staff plans and reviews the allocation of financial and human resources and manages all administrative management activities for Science and Technology including the Pathogen Reduction Program (PRP), Information Resource Management (IRM), Agency Training Steering Committee (ATSC), and Equal Employment Opportunity. The Staff provides coordination for the development and planning of program goals.

International Programs

International Programs (IP) carries out requirements of the Federal meat and poultry inspection laws to ensure the wholesomeness of imported meat and poultry products. IP reviews foreign inspection systems to ensure that they are equivalent to the U.S. system, reinspects imported meat and poultry products entering U.S. commerce, represents U.S. interests throughout the world to minimize regulatory impediments to trade in meat and poultry products, and coordinates the inspection and certification of meat and poultry products for export.

IP handles liaison activities with other Federal agencies involved in international policy development and with industry representatives involved in domestic and international trade of meat and poultry products.

Foreign Programs Division

The Foreign Programs Division ensures that meat and poultry imports have been produced under inspection systems equivalent to that of the United States. This is accomplished by regularly evaluating the effectiveness of each eligible country's inspection system controls in the following risk areas: disease, residues, contamination, processing, and economic fraud. The frequency of the reviews is determined by past performance on system reviews and product reinspection results. The Division coordinates the review and evaluation of new foreign country applications for eligibility to export product to the United States.

Import Inspection Division

The Import Inspection Division ensures that imported meat and poultry products are properly certified and meet U.S. standards when presented at the port of entry for reinspection. A computer-assisted system guides the sampling of imported products for reinspection, and the data are used to determine subsequent sampling of products from a particular country and plant. The data also supplement information developed by the Foreign Programs Division to evaluate foreign inspection systems. A product that does not meet U.S. requirements is refused entry into this country. The product must be re-exported, destroyed or, in some cases, converted to animal food.

Program Development Division

The Program Development Division provides technical guidance and analytical support for IP. This Division conducts policy studies, coordinates planning functions, designs and tests new procedures, and develops issuances and regulations to implement current policy. It also manages information resources and data systems operations for IP and oversees the operation, development, and maintenance of the Automated Import Information System and other computer-assisted systems.

Export Coordination Division

The Export Coordination Division facilitates the export of U.S. meat and poultry products. This Division maintains liaison with foreign inspection programs in more than 80 nations. Division officials meet with foreign government officials about foreign country requirements that differ from those of the United States. The Division also assists the U.S. meat and

poultry industry in exporting to foreign markets by helping to resolve potential differences in the interpretation of requirements. It plans and coordinates reviews of U.S. plants by foreign officials.

Regulatory Programs

Regulatory Programs (RP) directs the agency's compliance activities, reviews and approves labels for federally inspected domestic and imported meat and poultry products, and evaluates and sets standards for food ingredients, additives, and compounds used to prepare and package meat and poultry products.

Food Labeling Division

The Food Labeling Division approves labels for meat and poultry products prior to use to ensure truthful and informative labeling of products produced in and imported to the United States.

Product Assessment Division

The Product Assessment Division provides evaluation and guidance on nutrition, product standards, food additives, chemicals, and packaging materials.

The Compliance Program is composed of two divisions:

Field Operations Division

The Field Operations Division investigates violations of the inspection laws, controls violative products through detentions, civil seizures, and voluntary recalls, and provides regulatory control over businesses engaged in transporting, storing, and distributing meat and poultry products after those products leave federally inspected establishments. Five area offices carry out activities in field locations throughout the country.

Evaluation and Enforcement Division

The Evaluation and Enforcement Division evaluates investigative cases and coordinates application of administrative, civil, or criminal legal actions with USDA's Office of the General Counsel and the U.S. Department of Justice.

Administrative Management

The Administrative Management program provides management services for FSIS, including budget and finance activities, personnel administration, labor management relations, information resources management, training, procurement, contracting, and property management. The Administrative Management program includes the Automated Information Systems Division, Human Resource Development Division, Personnel Division, Budget and Finance Division, Administrative Services Division, and Labor Management Relations Staff.

Automated Information Systems Division

The Automated Information Systems Division is responsible for the oversight and coordination of automated information resource management (IRM) activities for FSIS. The Division plans and forecasts FSIS information system needs, acts as adviser on computer system networks, and ensures that appropriate policies are followed in the development and operation of such systems. The Division also manages the FSIS Computing Facility.

Human Resource Development Division

The Human Resource Development Division plans and implements technical and supervisory training activities for FSIS and manages the Donald L. Houston Center for Meat and Poultry Sciences at Texas A&M University in College Station, TX. The Division advises management on training programs and policies needed to support the Agency's long-term goals.

Personnel Division

The Personnel Division assists FSIS managers and program leaders in position management and classification, salary and wage administration, recruitment, safety and occupational health matters, employee development, and employee relations. The Division also assists in developing organizational structures and conducting reviews of how existing structures are performing.

Budget and Finance Division

In guiding and directing the Agency's budget and finance activities, the Budget and Finance Division performs forecasting, planning, and evaluation activities. This Division is also responsible for accounting systems and procedures, assistance on travel and other fiscal services, and budget and finance oversight of State inspection programs.

Administrative Services Division

The Administrative Services Division is responsible for FSIS real and personal property management, procurement and contracting, processing of service agreements, and coordination of the formatting, printing, and distribution of directives. The Division is also responsible for records management, forms management, printing and mailing functions, and management of postage costs.

Labor-Management Relations Staff

The Labor-Management Relations Staff serves as liaison between FSIS management, union officials, employee organizations, and third parties under Title VII of the Civil Service Reform Act. The staff handles negotiations, disputes and grievances, and formulates the overall labor-management policies and program for FSIS.

Units in the Office of the Administrator

Policy Evaluation and Planning Staff

The Policy Evaluation and Planning Staff facilitates the development and documentation of FSIS policies and regulations, and coordinates Agency planning. This Staff conducts analytical and evaluative studies for the Administrator and for individual program offices. The Staff also supports the Agency's implementation of quality management initiatives, coordinates FSIS emergency preparedness functions, and responds to requests under the Freedom of Information and Privacy Acts.

Review and Assessment Staff

The Review and Assessment (R&A) office conducts indepth assessments and investigations and special project reviews to determine the causes of significant program problems. The office also provides analyses of program effectiveness across all aspects of FSIS. R&A assists the Administrator in investigating allegations of program breakdowns or other matters that could compromise the effectiveness of the inspection system in protecting public health and safety.

Information and Legislative Affairs Staff

The Information and Legislative Affairs Staff communicates with the public, Congress, other government agencies, the media, and FSIS personnel about FSIS policies, programs, and activities. The Staff directs a comprehensive public information and education program on issues such as food safety and labeling. The Staff also develops speeches and testimony for Agency officials. It also develops and distributes written and audiovisual materials for a variety of audiences and serves as congressional liaison for the Agency. The Staff operates the toll-free Meat and Poultry Hotline 1-800-535-4555; (202-720-3333 in the Washington, DC, metropolitan area).

Civil Rights Staff

The Civil Rights Staff provides support to managers and supervisors for administration of Titles VI and VII of the Civil Rights Act of 1964 and other applicable laws and regulations. The Staff plans program initiatives, evaluates employee activities, mediates the resolution of complaints, and conducts EEO training and program reviews.

Animal Production Food Safety Staff

The Animal Production Food Safety Program works with scientists and animal producers to find and implement preventive risk reduction measures for pathogenic microorganisms and chemical residues from the farm to the slaughter plant. The Program staff identifies research and data needs and finds innovative collaborative means for identifying, modeling, and implementing practical preharvest measures to improve food safety at risk reduction points. The staff targets high-priority human pathogenic microorganisms such as E. coli O157:H7 and Salmonella, which can infect livestock and poultry during production and transportation and cause foodborne illness if allowed to contaminate meat and poultry products.

Epidemiology and Emergency Response Program Staff

The Epidemiology and Emergency Response Program (EERP) was created in 1994 as part of the Agency's commitment to improve the safety of meat, poultry, and egg products and to better protect public health. EERP plans, formulates, and establishes public health programs aimed at controlling the incidence of foodborne disease linked to the consumption of meat, poultry, and egg products, provides direction on the development of policies related to public health, and assesses the effectiveness of Agency strategies and policies to advocate sound food safety and public health initiatives. It oversees and directs recalls of violative meat, and serves as USDA's liaison with State and local health departments to rapidly respond to foodborne illness outbreaks. EERP also directs the Agency's public health efforts to identify and control current and potential threats to public health.

EERP is organized into three Divisions: Epidemiology, Emergency Response, and Program Management. The Epidemiology Division directs epidemiological research, monitors emerging disease activities, and provides surveillance concerning real and potential foodborne hazards. Emergency Response is responsible for product recalls, tracebacks, and outbreak investigations, conducting field epidemiology activities using Agency epidemiology officers stationed across the U.S., and establishing liaison with state and local public health officials. Program Management provides program evaluation and planning activities, and analytical and information resource management support.

EERP also has established a liaison position at the Centers for Disease Control and Prevention (CDC) to assist CDC in the investigation of foodborne illness outbreaks and integrate food safety issues related to meat, poultry, and egg products into CDC's day-to-day operations and long-range planning.

II Initiatives and Accomplishments

FSIS is pursuing a broad and long-term science-based strategy to improve the safety of meat and poultry products and to better protect public health. The Agency intends to change Federal meat and poultry inspection from a system based primarily on sight, touch, and smell to one incorporating scientific testing and systematic prevention of contamination. The system will directly target and reduce harmful bacteria and build prevention of foodborne illness into meat and poultry inspection.

During FY 1995, FSIS began an extensive top-to-bottom review of its organizational structure to streamline and focus its resources on front-line inspection personnel. Under the planned development, a newly organized FSIS will carry out inspection of a fundamentally new, science-based meat and poultry slaughter program—the Pathogen Reduction and Hazard Analysis and Critical Control Points (HACCP) system.

The HACCP system will identify potential food safety hazards arising in slaughter and processing plants and build in science-based preventive controls. Under the intended HACCP system, industry will verify the effectiveness of their operations by continuous monitoring of the controls, end-product testing, and careful record keeping. FSIS reviews each plant's records and conducts other in-plant inspection activities to verify that proper food safety procedures are being followed.

The plans to improve in-plant food safety procedures are part of a broad USDA food safety strategy that stresses preventive measures throughout the food chain. FSIS will cooperate with the producer community to find and implement solutions to food safety problems on the farm, work jointly with the Food and Drug Administration (FDA) to ensure that appropriate food safety controls are in place during the transportation process, and collaborate with the States to improve food safety at the retail level.

The Agency's goal is to reduce contamination by setting public health-oriented standards for pathogenic microorganisms, building the principle of prevention into the production and inspection processes, and fostering the development and use of technology.

Inspection Modernization

Pathogen Reduction / HACCP Proposal

On February 3, 1995, FSIS published the Pathogen Reduction/Hazard Analysis and Critical Control Points (HACCP) system proposed rule in the Federal Register. The proposed rule would require federally inspected meat and poultry plants to adopt HACCP systems to provide documentation that their processes are in control and producing safe products. The HACCP approach is a preventive system of process control that is widely recognized by scientific authorities and international organizations and is used in the food industry to produce products in compliance with health and safety requirements.

Implementation of HACCP clarifies that the industry, not the inspection service, is responsible for producing safe meat and poultry products. With HACCP in place, FSIS verifies that the plant is controlling its processes and consistently producing products that comply with food safety requirements.

The regulatory proposal targets pathogens that cause foodborne illness, strengthens industry responsibility to produce safe food; and focuses inspection and plant activities on prevention objectives.

On September 13-15 and September 27-29, 1995, FSIS held a series of issue-focused public meetings on the Pathogen Reduction/HACCP proposed rule. The meetings provided an opportunity for interested parties to directly discuss the key concerns raised during the comment period on the proposed rule as well as options under consideration by the Agency in response to those concerns. The transcripts from the public meetings were included as comments for the record on the proposed rule originally published in the February 3, 1995, Federal Register.

The Secretary of Agriculture convened a "scoping session" on August 23, 1995, to discuss topics to be included on the agenda for the September meetings--both those tentatively identified by FSIS and those suggested by interested parties. A format for ensuring that the agenda issues would be fairly, frankly, and fully explored in September was also discussed.

The September meetings were open to all interested parties. Representatives of consumer groups, industry, the public health and scientific community, other Government agencies, congressional staff, and the media attended the meetings. No concurrent sessions were held. Interested parties with common concerns and positions were encouraged to designate a spokesperson to represent them on issues. Appropriate FSIS staff attended and participated in the meetings. The Secretary of Agriculture, Deputy Secretary of Agriculture, and the Acting Under Secretary for Food Safety were active participants throughout the six meetings. The FSIS Associate Administrator moderated all six meetings.

Issues which did not fall within the HACCP rulemaking were reserved for discussion at the Secretary's Food Safety Forum held on November 8, 1995. Oral comments from the public meetings and the Secretary's Forum were made part of the rulemaking record and additional written comments were accepted until November 13, 1995.

Top-to-Bottom Review

In FY 1995, FSIS conducted a top-to-bottom review with the purpose of defining for the future the Agency's regulatory roles, resource allocation, and organizational structure in a manner consistent with the goals and strategies of the Pathogen Reduction/HACCP regulation.

Determining the regulatory roles that should be used in a HACCP environment to hold industry accountable for meeting its food safety and other consumer protection responsibilities was a key objective of the review. Other objectives included determining the optimal allocation of Agency resources to reduce foodborne illness and establishing the optimal structure needed for headquarters and the field to reach the goals of the Pathogen Reduction/HACCP regulation and to administer the program in the future.

The top-to-bottom review project was designed to determine what changes must be made within 2 to 4 years from the issuance of the final regulation on Pathogen Reduction/HACCP. The project included input from Agency employees as well as other constituent groups.

Regulatory Reform

In FY 1995, FSIS conducted a comprehensive review of its regulatory procedures and requirements to reduce the regulatory burden and prepare for proposed implementation of the Pathogen Reduction/HACCP proposal. In addition to making regulations consistent with HACCP and a greater reliance on performance standards, FSIS eliminated regulations that were redundant or obsolete and made its regulations less burdensome and easier to use. FSIS reviewed and adjusted, as necessary, its prior-approval programs as well as undertaking a comprehensive review and reassessment of all of its product standard regulations.

In December 1995, FSIS published the following documents as part of it regulatory reform initiative: FSIS Agenda for Change: Regulatory Review (95-008A), which describes the Agency's overall regulatory reform activities; Substances Approved for Use in the Preparation of Meat and Poultry Products (88-026P), which is a proposal that would harmonize and streamline the procedures used by FSIS and the Food and Drug Administration (FDA) for reviewing and approving the use of substances in meat and poultry products; Food Standards: Requirements for Processed Meat and Poultry Products Identified by an Expressed Nutrient Content Claim and a Standardized Term (92-024P), which is a proposal to permit manufacturers, under certain conditions, to deviate from the standard of identity while still using the traditional standardized name; and the Prior Labeling Approval System (92-012F), which is a proposal to expand the types of labeling authorized for use on meat and poultry products that are exempt from prior Agency review.

In FY 1996, FSIS will publish a notice seeking comment on whether to modify or eliminate specific standards of identity established for meat and poultry products (95-051A). The Agency also plans to publish proposals that would 1) eliminate current requirements that plant drawings and specifications and equipment be preapproved by FSIS (95-032P) and 2) convert the current regulations governing the production of certain products. A shift to performance standards would provide industry with the flexibility to customize processing procedures while maintaining high standards for food quality (95-033P).

State Meat and Poultry Inspection Programs

In November 1995, FSIS assumed meat and poultry inspection responsibility for the State of Hawaii. Federal laws require USDA inspection of meat and poultry products before they can be sold and transported interstate or to foreign countries. State-inspected meat and poultry can be sold only within the State. FSIS must oversee the State program to ensure that it is at least equal to the Federal inspection program. Hawaii was one of 27 States with meat and poultry inspection programs.

If a State decides to eliminate its meat and poultry inspection program, as Hawaii did, the U.S. Secretary of Agriculture is required by law to assume responsibility for the State program. All slaughter and processing facilities in Hawaii are now operating under Federal inspection.

Animal Production Food Safety

The Animal Production Food Safety Program (APFSP) played a pivotal role in bringing together diverse groups to support voluntary food safety efforts. The Program staff helped build consensus on research priorities to reduce public health risks in the live animal segment of the farm-to-table food safety continuum.

In FY 1995, significant accomplishments were possible because of collaborative efforts with the Animal and Plant Health Inspection Service (APHIS) and other Federal agencies, academic partners, professional organizations, State departments of agriculture, consumer and animal welfare organizations, and the World Health Organization.

In May 1995, FSIS conducted a 3-day national Forum on Animal Production Food Safety, and in June, a 3-day international consultation with the World Health Organization. These efforts brought national and international attention to research priorities and collaborative relationships needed for successful non-regulatory initiatives from the farm, through animal markets, on transportation vehicles and during preslaughter preparation of animals. As a direct result of consensus recommendations from diverse stakeholders at these forums, FSIS, the dairy industry, and a consortia of veterinary colleges cooperatively supported a survey of cull dairy cattle to determine if poorly conditioned cows are a significant source for Salmonella contamination at slaughter plants.

Other FY 1995 collaborative initiatives focused on two priority public health pathogens, E. coli O157:H7 and Salmonella, as well as Trichina in pork.

For the E. coli O157:H7 initiatives, collaborative projects determined that the percent of individual cattle shedding E. coli O157:H7 at any time is low (less than 5 percent), but E. coli O157:H7 can be detected on a high percentage of farms and feedlots (75 percent and 63 percent respectively).

For Salmonella enteritidis (SE), surveys of the national, regional, and local occurrence of this pathogen in poultry farms and eggs have provided critical information. A comparison of national surveys from 1991 and 1995 showed that the prevalence of SE in unpasteurized liquid egg and spent hens has not declined in the U.S. since 1991. SE phage type 4 (a subtype responsible for epidemics in other parts of the world) was detected in unpasteurized liquid egg and spent hens in the Western Region concurrent with an increase in sporadic human SE isolates in California and Utah. FSIS continues to work with the Centers for Disease Control and Prevention (CDC) and the Food and Drug Administration (FDA) to evaluate the current state of knowledge and reassess regulatory controls for SE in shell eggs under FDA's regulatory authority.

The SE Pilot project, a cooperative effort between USDA, the Pennsylvania Department of Agriculture, Pennsylvania University laboratories, and the egg industry, helped identify practical science-based risk reduction management practices which were incorporated into the voluntary Pennsylvania Egg Quality Assurance Program (PEQAP). With the implementation of PEQAP there has been a measurable reduction in the number of flocks infected with SE as determined by environmental cultures of participating flocks. This reduction has paralleled a reduction of human SE outbreaks and sporadic isolates in the Middle Atlantic States. The PEQAP program is an example of successful Federal, State, and industry collaboration in a voluntary pathogen reduction program.

For Salmonella in other species, FSIS funded the food safety portion of the APHIS National Animal Health Monitoring System surveys of cattle at feedlots and market-weight hogs. Salmonellae were found in over one-third of the feedlots, but the types did not closely match those found in the majority of human cases of salmonellosis. This may suggest that healthy feedlot cattle may not be a significant source of foodborne Salmonellosis. In a national survey of swine, preliminary data also indicate that Salmonellae are widely prevalent.

For trichina in swine, a collaborative USDA, industry, and State project has tested over 5,000 samples and developed the foundation to control and certify farms free of this pathogen.

In an effort to promote collaborative Federal initiatives and provide a monthly forum to share information, FSIS founded the Interagency Coordination Committee for Animal Production Food Safety. As a result of this committee's efforts there is a single recognized forum to share food safety and public health information, coordinate activities, and prevent duplication of Federal efforts related to animal production food safety initiatives.

Pre-Operational Sanitation Inspection

In FY 1995, FSIS completed staged implementation of a stronger pre-operational sanitation inspection program in meat slaughter plants. Instructions to FSIS field personnel were issued in August 1994 that provided greater uniformity in conducting pre-op sanitation inspection by identifying areas and units for random and biased sample monitoring. Numerous conference calls with Regional Staff Officers were conducted to ensure smooth implementation. This formalized plan of pre-op sanitation inspection had previously been successfully implemented in poultry plants.

Performance Based Inspection System

The Performance Based Inspection System (PBIS) is a computer-based system that organizes inspection requirements, schedules inspection activities, and maintains a record of findings for meat and poultry processing operations under Federal inspection. In FY 1993, a study was conducted to respond to concerns about the reliability of data used to support policy decisions. Three areas of data input and output were assessed. In response to recommendations of the report, FSIS reviewed all software and corrected minor errors in data summary programs and improved the way in which PBIS reports are issued. Although fewer reports are now issued, the reports are specifically designed to meet the needs of the office requesting the data. In FY 1995, FSIS developed a process to include allied slaughter activities in PBIS.

Ratite Inspection

In FY 1995, FSIS approved a petition that allows voluntary inspection of ratites, including ostrich, emu, and rhea, on an experimental basis. The Agency implemented voluntary inspection of other ratite species under conditions associated with the experimental program after completing appropriate training and inspection guidelines. Currently, food inspectors and veterinary medical officers are trained as needed and perform the inspection of ratites in all regions.

Dry and Semi-dry Fermented Sausage Testing

The dry and semi-dry fermented sausage microbiological testing program for staphylococcal enterotoxin was initiated in August 1994. At that time, the enterotoxin of Staphylococcus aureus was the public health issue related to this class of products. After an outbreak of human illness caused by Escherichia coli O157:H7 linked to fermented sausage, the testing program was expanded in March 1995 to include the analysis for E. coli O157:H7. There have been 765 analyses performed for staphylococcal enterotoxin and 2,075 performed for E. coli O157:H7 with no positive results reported for either the toxin or the organism.

Commercial Tests of Steam Pasteurization

In December 1995, FSIS approved the use of steam to kill bacterial pathogens on beef carcasses. The Cargill/Frigoscandia Steam Pasteurization Process was approved for use after final inspection and carcass wash in federally inspected beef slaughter plants. After reviewing laboratory test results and in-plant data, FSIS found the steam pasteurization process to be effective against pathogenic organisms and significantly reduced the generic E. coli and certain other bacteria. The in-plant data was submitted by Excel Corporation, based on findings of a study carried out in its plant in Sterling, CO. The study team included microbiologists and meat scientists from Kansas State University and Frigoscandia engineers.

Steam pasteurization does not replace the current requirement to trim visible contamination such as fecal matter, ingesta, or milk. FSIS added a list of antimicrobial agents, including this process, to its regulations so that any plant wanting to use the treatments can do so without further Agency approval. Beef slaughter plants may use steam pasteurization without special permission from FSIS as long as conditions are consistent with those used in the in-plant tests.

E. coli Sampling Program

Since 1987, FSIS has conducted monitoring programs for the presence of Listeria monocytogenes in cooked, ready-to-eat meat and poultry products. Since proper cooking should destroy this pathogenic bacteria, finding this organism in fully cooked, ready-to-eat products leads to regulatory action by FSIS. This includes retention, detention, or recall of product with subsequent intensified sampling of product produced at the implicated plant.

In October 1994, FSIS initiated a microbiological testing program for E. coli O157:H7 in raw, comminuted (ground) beef products collected at federally inspected establishments and at the retail level. The sampling program was designed to analyze 5,000 samples, as well as a limited number of samples from both State-inspected establishments and product imported into the U.S. Total samples tested for FY 1995 were 5,291, with 29 from imported product, 2,485 from Federal, 2,740 from retail, and 37 from State-inspected establishments. Of these, three samples were confirmed positive for E. coli O157:H7, two samples were from federally inspected establishments, and one sample was taken at retail.

National Advisory Committee

The Office of the U.S. Coordinator for Codex Alimentarius serves as the focal point for directing the activities of the two advisory committees managed by FSIS: the National Advisory Committee on Microbiological Criteria for Foods and the National Advisory Committee on Meat and Poultry Inspection. These two committees provide outside expert advice to the Agency on issues of food safety, product standards, labeling requirements and others. In addition, the Advisory Committee staff provides support to the Administrator on special projects on an as-needed basis.

Among their accomplishments, the Committees have: 1) developed a generic HACCP plan for broiler chickens, 2) given advice on the implementation of the proposed rule for pathogen reduction and HACCP, 3) provided comments to the FDA on the Association of Food and Drug Officials (AFDO) Smoked Fish document, 4) provided advice to the Secretary on the labeling of fresh poultry, and 5) reviewed and approved comments for the U.S. Codex Delegate on the International Commission on Microbiological Specifications for Foods document, "Principles for Establishment and Application of Microbiological Specifications for Foods."

Microbiological Baseline Data Collection

USDA designed the Nationwide Microbiological Baseline Data Collection programs to identify and enumerate pathogenic bacteria and indicator organisms on meat and poultry produced under Federal inspection. These studies are a key feature of the Pathogen Reduction program. The studies include testing for the presence of E. coli O157:H7 and several other pathogens on beef, pork, and broiler chicken carcasses and in raw ground meat and poultry products. The establishment of baseline profiles for meat and poultry will provide a yardstick for measuring the effectiveness of changes over time. In FY 1995, FSIS completed its Microbiological Baseline Data Collection program for broiler chickens, cows, and bulls.

Egg Products Inspection

Egg Products

At the end of FY 1995, there were 82 officially inspected egg products plants working 119 processing shifts. These required approximately 143 Federal and 16 State person-years of in-plant staffing to provide inspection services. As of September 1995, one additional plant had a pending application for service.

During FY 1995, the Egg Products Inspection Division (EPID) inspected and certified as wholesome 1,931 million pounds of liquid egg products. This amount includes approximately 93 million pounds of non-egg ingredients (salt, sugar, corn syrup, etc.) added to liquid eggs to formulate various egg products blends. EPID also reinspected 943 million pounds of liquid egg products shipped from origin plants to other plants for further processing, resulting in a total volume inspected of 2,874 million pounds. Of the total amount processed from shell eggs broken, 932 million pounds were sold in liquid form (an increase of 14.1 percent over FY 1994), 407 million pounds in frozen form (a decrease of 4.9 percent), and 139 million pounds in dried form (an increase of 4.5 percent). This last figure is equivalent to 592 million pounds of liquid egg products.

An additional 139 million pounds of liquid eggs were found unfit for use as human food. A large percentage of this inedible product was salvaged and denatured for use in pet foods or industrial uses. Some inedible product was also shipped in nondenatured form under USDA control to receivers where its use was monitored to preclude possible diversion for use as human food.

Shell Egg Inspection

The Egg Products Inspection Act provides for the control of the disposition of restricted eggs (check, dirty, leaker, loss, inedible, and incubator reject) and requires bakeries, food manufacturing plants, institutions, restaurants, retail stories, etc., to use only eggs that contain no more restricted eggs than permitted in U.S. Consumer Grade B. At least quarterly, the Agricultural Marketing Service, USDA makes inspection visits to egg handlers who pack eggs for sale to the ultimate consumer. Inspection of food manufacturers, such as bakeries, institutions, and restaurants, is the responsibility of the Department of Health and Human Services. The two Departments have established a Memorandum of Understanding setting forth their respective areas of responsibility in administering the Act.

As of September 1995, 1,250 egg handlers, including 436 hatcheries, were registered under the surveillance program. In FY 1995, over 5,300 inspection visits were made to determine compliance with the Act. Nearly 3,900 of these were to handlers packing for consumers. Most of the others were to hatcheries.

Surveillance work was performed by State or county employees at all locations during FY 1995 except in Alabama, Michigan, Missouri, Ohio, Tennessee, and Puerto Rico. In these locations, Federal employees perform the work. All cooperating agencies are reimbursed for surveillance work. In States where USDA performs the inspections, 3 person-years were required to complete the work during the year.

Federal-State Cooperation

EPID continued to receive excellent cooperation from States in administering the inspection program. Approximately 11 percent of resident egg products inspection work (person-years expended) was performed by State employees. Inspection uniformity is maintained on a nationwide basis by Federal supervision.

Cooperative Work with Other Agencies

An EPID staff person serves on the FSIS Contamination Response System (CRS) committee and, prior to the transfer of egg products inspection to FSIS in May 1995, represented the Agricultural Marketing Service (AMS) on the committee. No CRS cases during FY1995 required special sampling of shell eggs or egg products.

In addition to participating on the CRS committee, an EPID representative attends meetings of the Interagency Residue Control Group (IRCG). The IRCG, consisting of members from the Environmental Protection Agency (EPA), Food and Drug Administration (FDA), and USDA, discusses and evaluates approaches to reduce residues of pesticides and environmental contaminants in meat, poultry, and egg products.

In February 1990, the Animal and Plant Health Inspection Service (APHIS) implemented an emergency regulation to control the movement of shell eggs from flocks under Salmonella enteritidis (SE) restrictions. Under this regulation,

interstate shipments of shell eggs from identified flocks must move under USDA control to an official egg products plant for breaking and pasteurization. In January 1995, the staff responsible for administering the regulation, the SE Control Program, transferred to FSIS as the Animal Production Food Safety Program (APFSP) staff. In cooperation with APHIS/APFSP, procedures were continued at egg breaking plants for egg products inspectors to acknowledge receipt of shell eggs shipped under APHIS/APFSP control. During FY1995, 38,377 30-dozen cases of shell eggs were received for processing under USDA supervision at official egg products plants. Because shell eggs moving from SE-suspect or confirmed-positive flocks to egg products plants within the same State for breaking and pasteurization are not under USDA jurisdiction, EPID also cooperated with State regulatory officials by assisting them, to the extent requested, in the control of these shipments.

Blueprints, Label Approvals, and Laboratory Tests

During FY 1995, EPID reviewed 148 blueprints or overlays from official egg products plants and 804 labels to determine their acceptability.

Of the 72,619 laboratory analyses for Salmonella performed in USDA and private laboratories, 121 samples were Salmonella-positive (0.17 percent). Those production lots of egg products ultimately found Salmonella-positive were reprocessed and repasteurized.

During FY 1995, 13,083 official analyses of egg products were performed under the mandatory inspection program at 4 laboratories supervised by the AMS Science Division (2 are State laboratories). This figure includes 183 analyses for Listeria monocytogenes (Lm) to confirm that pasteurized egg products bearing an extended shelf life claim did not contain Lm. Also included in the 13,083 official analyses were 10,268 individual analyses for a variety of chemical residues. These analyses were performed on 302 egg products samples, including 4 samples of egg products imported from Canada. None of the samples analyzed were found to contain violative residue levels. The multiple residue monitoring program included 34 organochlorine pesticides and metabolites.

Also, in FY 1995, EPID continued its split sampling program, developed in cooperation with the AMS Science Division as part of their Laboratory Recognition Program (LRP) for commercial and private laboratories, which performs Salmonella analyses of egg products samples for official plants. The program recognizes laboratories which pass an on-site audit of their Salmonella testing methodology, quality control, and record keeping system. In addition, each laboratory must demonstrate testing proficiency by correctly analyzing a set of initial qualification samples. Follow-up check and split sample programs are utilized to determine each laboratory's continued proficiency. During FY 1995, a USDA laboratory analyzed 1,759 split samples and reported 30 of these samples (1.7 percent) positive for Salmonella. At the close of FY 1995, there were 52 laboratories participating in the LRP.

Imports

The Egg Products Inspection Act provides that egg products may be imported only from countries which have an egg products inspection system equal to the USDA inspection system. In October 1977, Canada became the first country eligible to export egg products to the U.S. Currently, eight Canadian egg products plants remain qualified to export to the U.S.

There were 1,129,162 pounds of egg products imported from Canada in FY 1995, a decrease of approximately 60 percent from that reported in FY 1994. Of this total, 1,058,264 pounds were imported in liquid form and 70,898 pounds in dried form. All shipments were inspected for wholesomeness and proper labeling at the destination location. Nine shipments were randomly identified for sampling for laboratory analysis to determine compliance with our requirements. All shipments were found to be acceptable.

In September 1995, the National Supervisor, Plant Operations, traveled to Canada to conduct joint reviews with representatives of Agriculture and Agri-Food Canada (AAFC) in three egg products plants approved to export product to the U.S. These onsite, joint reviews are conducted annually to verify that the Canadian egg products inspection system remains equivalent to the U.S. system. Canada currently has 18 inspectors licensed to inspect egg products destined for the U.S. In June 1995, AAFC supervisory staff members visited the Washington, DC, office to discuss recent changes to the AAFC Processed Egg Regulations and the transition of the U.S. egg products inspection program to FSIS. Canadian officials did not perform a joint review of U.S. egg products plants which routinely export to Canada during FY 1995.

In December 1987, the regulations were amended to allow the importation of egg products from The Netherlands. Although two Dutch egg products plants currently remain qualified to export to the U.S., The Netherlands did not export any egg products to the U.S. for the fifth consecutive year.

The regulations provide that foreign governments may petition FSIS for approval to import into the U.S. nondenatured inedible egg products for industrial use or for the production of animal food. Canada and Israel are currently eligible to import nondenatured inedible egg products into this country. However, during FY 1995, no nondenatured inedible egg products were imported into the U.S.

In FY 1995, 1,987 30-dozen cases of shell eggs were imported for human consumption. Nearly all of the eggs were processed into egg products. This volume represents a substantial decrease over FY 1994 when 8,020 30-dozen cases of shell eggs were imported. New Zealand was the only country which supplied shell eggs for edible use. An additional 24,870 30-dozen cases of shell eggs were imported for hatching purposes. About 181 separate hatching egg import requests were approved with the receipt of the eggs being verified at destination locations by shell egg surveillance personnel.

Violations

During FY 1995, 882 noncompliances concerning the Egg Products Inspection Act were received from field personnel. Most were minor deficiencies such as incomplete records. They were corrected on the spot by the inspector and no further action was necessary. One hundred-nine reports of more serious violations were referred to the national office. As a result, 94 letters of information, warning, or intent to prosecute were sent to violators. Also, in FY 1995, there were no instances in which eggs were being broken without inspection and no legal action was taken under the egg products portion of the Act nor are any cases pending.

Legislation to Improve the Act

During 1991, the egg industry recommended amendments to the Act, after an industry task force found support for establishing storage and transportation refrigeration requirements for eggs.

On December 13, 1991, these amendments were enacted as Sec. 1012 of the Food, Agriculture, Conservation, and Trade Act Amendments of 1991 (Public Law 102-237). They provide that eggs be held at an ambient temperature no greater than 45 °F (7.2 °C) after packing into containers for ultimate consumer use and that egg containers be labeled to indicate that refrigeration is required. The amendments also provide for the assessment of civil penalties for violations of the Act. These procedures were initiated by the publication for proposed regulations in the Federal Register (57 FR 48569) on October 27, 1992. Since the proposed regulations were published, additional studies have shown that maintaining trucks at an ambient temperature of 45 °F is nearly impossible on an ongoing basis. Consequently, the task force sought additional legislation to modify the December 1991 amendments as they relate to temperature requirements for transport vehicles.

HR 4626, "The Egg Products Inspection Act Technical Amendments of 1994," was introduced on June 22, 1994. The bill provided: 1) that shell eggs be stored under refrigeration at no greater than an average ambient temperature of 45 °F, 2) that transport vehicles are equipped with refrigeration units capable of cooling such vehicles to a temperature less than or equal to 45 °F, and 3) an exemption from the refrigeration requirements for all egg producers with poultry flocks of not more than 3,000 layers and all transport vehicles of 1 ton or less in size. On September 28, 1994, the Livestock Subcommittee of the House Committee on Agriculture dropped the bill from its hearing roster due to questions regarding the bill's effects. No action was taken on the bill during FY 1995.

International Activities

U.S.-Canada Trade Issues

Since the U.S.-Canada Free Trade Agreement was implemented, trade of fresh and processed meats has flowed smoothly. But concerns have been raised over the lack of random sampling of red meat carcasses, even though no problems have been documented. The two governments have agreed on the following sampling and reinspection procedure: 1) all carcass shipments destined for the United States would be randomly sampled by Canadian inspection officials, and the samples would be loaded on the rear of the trucks, 2) at U.S. port of entry, when a shipment was randomly assigned a reinspection, an FSIS food inspector would reinspect the samples selected by Canadian officials and 3) a separate random verification procedure would be performed at destination inspection by FSIS food inspectors to document the reliability of the Canadian sampling procedures.

As recommended by the assigned task force, the proposed system for sample selection and verification was pilot tested in FY 1995. This test successfully demonstrated that the verification procedure is an effective means for controlling the sample selection procedure. The U.S. and Canada are in the process of implementing this new system as procedure.

European Union Trade Issues

To facilitate trade of poultry products as well as red meat, USDA officials continue dialogue with the European Union (EU). Officials met in April 1995 for a 2-day interactive teleconference with EU officials gathered in Brussels, Belgium and USDA, FDA, and Commerce Department officials gathered at an FDA facility in Rockville, Maryland. U.S. and EU officials discussed the equivalence of U.S. and EU poultry inspection systems and agreed to continue work to set dates to implement EU certification of U.S. poultry products.

In January 1995, the EU established the post of Veterinary Counsellor, located in Washington, DC, to handle meat and poultry trade between the EU, the U.S., Canada, and Mexico. Also in January, Sweden, Austria, and Finland joined the EU. Even though Sweden indicated in May 1994 that it would accept red meat only from EU-approved facilities after July 1, Sweden agreed, in late June, to continue accepting products from the approximately 20 U.S. pork and beef plants marketing to it until January 1, 1995. After that, U.S. meat to Sweden may come only from EU-approved facilities.

Also in FY 1995, FSIS continued the process of negotiating with the EU on a framework agreement. In December, FSIS officials went to Brussels to continue negotiating towards reaching an agreement.

U.S. Meat and Poultry Exports to Russia

U.S. meat and poultry exports to Russia continue to increase as a result of continuing discussions between USDA and Russian officials.

In February 1994, USDA arranged for pork sales to Russia through the U.S. Export Enhancement Program (EEP). Then Russia questioned the efficacy of the FSIS-approved freezing method to destroy trichina, the parasite that causes trichinosis. In March discussions were held in Russia, and officials of the two countries agreed that a Russian veterinarian would visit the U.S. to examine live animal production, slaughter, freezing and trichinae destruction, transportation, and USDA certification. The U.S. industry paid the cost of the visit.

In February 1995, it was agreed by Russian officials that quarterly visits by Russian Veterinarian Service officials would assure continued exports of raw pork products to Russia. In addition, an Approved Pork Plant/Cold Storage List was initiated and is modified as quarterly visits continue by Russian officials. The U.S. industry continues to pay the costs for these visits.

Codex Alimentarius

The creation of the World Trade Organization has made Codex more visible as the international food standard-setting organization. The activities of the Office of the Coordinator of Codex Alimentarius have significantly increased over the past year.

During FY 1995, U.S. Codex created a Strategic Plan which focuses on communication and encourages sharing of scientific and trade data among a wider range of interested parties. U.S. Codex was instrumental in achieving implementation of U.S. goals at the July 1995, Codex Alimentarius Commission (CAC) meeting in Rome, including the reaffirmation of science as the basis for international standards. The Office also fulfilled the requirements stipulated by the Uruguay Round Agreements Act which require the Agency to inform the public of the sanitary and phytosanitary standard-setting activities of the Codex Alimentarius Program, which is one of three international standard-

setting organizations. In addition, the Office planned, coordinated, and conducted a 1-day public meeting to provide information and solicit public comments and suggestions on U.S. participation in activities of the CAC.

Residue Prevention

Residue Violation Information System

The Residue Violation Information System (RVIS) is a nationwide interagency information system designed by FSIS and accessible 24 hours a day to track tissue residue violations and regulatory actions of FSIS and the Food and Drug Administration (FDA) involving drug, pesticide, and other chemical residues in domestically slaughtered livestock and poultry. A violation is identified whenever a carcass is tested and found to contain residues exceeding limits set by FDA and the Environmental Protection Agency (EPA). FSIS and FDA share Federal regulatory responsibilities for control of tissue residues in slaughtered livestock and poultry. In FY 1995, FDA and FSIS finished linking the FDA database of on-farm investigations with RVIS. Approximately 25,600 producers or dealers with residue violations have been tracked in RVIS since its beginning in 1988.

Rapid Tests and Chemical Residues

In FY 1995, FSIS conducted 74,632 Swab Tests on Premises (STOP) to detect the presence of antibiotics in meat and poultry. During FY 1995, 79,542 Calf Antibiotic and Sulfa Tests (CAST) were conducted to detect antibiotics and sulfa drugs in bob veal calves, and 26,473 Sulfa on Site (SOS) tests were conducted to detect violative levels of the drug sulfamethazine in hogs. The Fast Antimicrobial Screen Test (FAST) was developed in 1991 to replace CAST and STOP. FAST detects both antibiotics and sulfonamide drug residues in animal tissues. Analysis indicates that the FAST test is as accurate as the STOP and CAST tests. FAST is being produced commercially and was implemented in five calf/bovine plants in January 1994. Training manuals were developed and supplies provided to inspectors in the field for performing the FAST test. In FY 1995, an in-plant field trial of the FAST test for swine was initiated in one large slaughter plant and on a routine basis in six bovine slaughter plants in California. By the end of FY 1995, 50 additional bovine plants were conducting FAST testing.

Labeling

Policy on Labeling Poultry Fresh

FSIS published a final rule in August 1995 that prohibits use of the term "fresh" on the labeling of poultry products whose internal temperature has ever been below 26 °F. The regulation resulted from a reassessment of FSIS policies regarding the labeling of "fresh" poultry to ensure that they were reasonable and met today's consumers' expectations. Upon reassessment of its policies, FSIS concluded that there was considerable potential for economic deception and to mislead consumers about the products they seek to buy as "fresh." However, in September 1995 a Senate panel blocked funding for enforcement of the rule which, in effect, prohibits its implementation.

Nutrition Labeling

In January 1993, FSIS published regulations that amended the meat and poultry inspection regulations to permit voluntary nutrition labeling on single-ingredient raw meat and poultry products and to establish mandatory nutrition labeling for most other meat and poultry products. In January 1995, the Agency amended its nutrition labeling regulations to provide codified language for provisions that previously cross-referenced sections in the final nutrition labeling regulations published by FDA. Full codification of the FSIS regulations will facilitate their use by improving clarity and accessibility. Laboratory testing to support enforcement of FSIS' nutrition labeling regulations commenced during FY 1994.

Enhanced Enforcement

Review and Assessment

Review and Assessment (R&A) conducts independent reviews of Agency programs and operations to help achieve consistency and effectiveness of regulatory policies, and to address complaints concerning program operations.

In June 1995, R&A began testing an "Area Systems Review Methodology." The test included reviewing plant operations and emphasizes plant accountability for producing safe meat and poultry food products. The test focused on forming FSIS teams to review control systems used by industry.

The "1,000 Plant Review" of meat and poultry slaughter and processing plants, started in September 1993, was completed in FY 1995. These unannounced visits to inspected plants are part of FSIS activities to enhance enforcement of sanitation and other food safety controls. The 1,000 plants included a target group of plants identified because of previous compliance concerns and a control group of randomly selected plants.

Court Actions

In October 1994, U.S. marshals and FSIS compliance officials closed a New York Chinatown distributor and retail store for violations of a consent decree signed in July 1994. In July, the owners of the firm agreed that they would not distribute uninspected meat and poultry products, would refrain from processing meat and poultry products unless the firm had received a grant of Federal inspection, and would maintain records of all purchases and sales. During subsequent reviews, FSIS compliance officials found the distribution and retail facilities to be violating the consent decree by opening packages of federally inspected meat and poultry, cutting and mixing the product with uninspected product, and subsequently selling the product to customers as federally inspected product. FSIS compliance and New York City Health Department records of the firm revealed repeated violations.

In October 1994, a USDA administrative law judge issued a Decision and Order which suspended inspection services for 2 days from a Federal establishment. The suspension was part of a 5-year Order which includes conditions to assure that condemned or inedible animal products or byproducts are not commingled with inspected and passed products and procedures to monitor completion of shipping certificates and certificates of conformance. The Order also includes summary withdrawal provisions if further violations

are committed. The administrative action was taken following the 1993 two-count misdemeanor conviction of the firm on violations of making false statements on a shipping certificate.

In November 1994, a supermarket chain agreed to pay $563,796 to settle a suit filed by the State of Nevada for mislabeling beef products sold in its retail stores in southern Nevada. The settlement resulted from an investigation by agents from the Office of Inspector General (OIG), FSIS compliance officers, and the State of Nevada. The investigation revealed the firm displayed, offered for sale, and sold "select" grade beef as "choice."

In December 1994, a retail market and its owner were fined $75,000 and $50,000, respectively, for receiving and offering for sale adulterated luncheon meat to the public. USDA compliance officials had repeatedly found the firm to be offering adulterated luncheon meat products to its retail customers.

In January 1995, a USDA administrative law judge ordered withdrawal of inspection service from a Federal establishment due to the firm's involvement with a convicted individual. The individual had been convicted in 1981 and 1984 of conspiracy which involved meat food products. In April 1995, the USDA Judicial Officer (JO) adopted the administrative law judge's initial Decision and Order as the final Decision and Order. The information presented during the hearing was the result of a joint investigation conducted by FSIS, Packers and Stockyards Administration, Animal and Plant Health Inspection Service, and State of Montana officials.

In January 1995, a U.S. District Court, District of New Jersey, fined a federally inspected establishment $200,000 for adding excess water to approximately 10,000 pounds of poultry products. The firm's president pled guilty to three misdemeanor counts on behalf of the corporation for selling misbranded poultry products and making a false corporate tax return.

In February 1995, a USDA administrative law judge issued an Order dismissing an FSIS Complaint after the federally inspected establishment voluntarily withdrew from inspection services. The Complaint to withdraw inspection services was filed after the firm failed to eliminate insanitary conditions such as rust, mold, paint on product contact surfaces, condensation, and insects which could cause product to become adulterated. The firm had operated at a minimal level of compliance under a Progressive Enforcement Action (PEA) Program; it was issued two Accelerated Deficiency Notices (ADNs) and numerous Process Deficiency Records (PDRs) for pre-operational and operational sanitation deficiencies.

In April 1995, a U.S. District Court, District of South Carolina, Charleston Division, sentenced a firm on a felony count, fined it $10,000 and ordered the firm to pay $5,982 in restitution to the U.S. Navy. The court also convicted the firm's president of two misdemeanor counts and fined him $1,000. The firm and its president were both placed on probation for 5 years. The court's action occurred after a grand jury in 1993 charged the firm and president with misbranding and selling ungraded meat food products as USDA Choice. The ungraded or lower graded meat products were sold to a Naval Supply Center. The grand jury indictment was the result of an investigation conducted by the Department of the Navy and FSIS Compliance officials.

In May 1995, a USDA administrative law judge issued an order to withdraw Federal meat inspection services indefinitely from an inspected establishment. The withdrawal of inspection will be held in abeyance provided the firm does not violate provisions of the Order. The Order calls for the indefinite divestiture of the former president of the firm and includes summary withdrawal provisions if further violations are committed. This administrative action was the result of a 1993 conviction of the firm for bribing a Federal inspector.

In June 1995, a USDA law judge issued a Decision and Order withdrawing Federal meat inspection service from a firm and its president. The Order calls for inspection service to be withdrawn for a period of 5 years. The action was initiated after USDA officials became aware that the president had been convicted on a State of Illinois felony violation involving the abandonment of several thousand gallons of hazardous waste containing acids and toxic metals.

In July 1995, a U.S. District Court, Northern District of Illinois, in Chicago, sentenced the owner of a plant operating under a grant of Federal inspection to 3 years' probation, required him to perform 200 hours of community service and levied a $25,000 fine. The owner was sentenced on one felony count for mail fraud. This legal action was a result of an investigation conducted by FSIS compliance officers which revealed the firm added undeclared partially defatted beef fatty tissue to veal products and subsequently mislabeled the product. The plant owner used the mail for billing and collection purposes.

In August 1995, a U.S. District Court, Northern District of Illinois, in Chicago, sentenced the former owner of a firm on one misdemeanor count of violating poultry inspection laws by selling, transporting, and offering for sale poultry products. The court fined the owner $5,000, ordered him to perform 300 hours of community service, and to serve 3 years' probation. A former officer of another firm was also sentenced by the same court for intentionally selling and transporting misbranded poultry. He also was ordered to perform 200 hours of community service and was placed on 2 years' probation. The investigation led to a recall of approximately 75,650 pounds of poultry products which were labeled as "boneless" but were found to contain bones.

In September 1995, a U.S. District Court in the Middle District of Pennsylvania, Southeastern Division, sentenced a custom meat processing business and its owner on one misdemeanor each for slaughtering animals and preparing carcasses in a manner which caused them to become adulterated. The firm and its owner were placed on 1 year probation. The court levied fines totaling $5,000. In addition, the defendants must comply with all provisions of a Stipulation and Consent Agreement entered into with USDA. The agreement permits the firm to operate as a retail store and/or distributor and requires any slaughter and processing operations to be done under Federal inspection if the owner decides to resume such operations. The agreement also contains stipulations for operations under Federal inspection and provides for summary withdrawal of inspection services if future violations occur.

In September 1995, a New York firm and its owner signed a Consent Decree which permanently enjoins them from violating the Federal Meat Inspection Act. The Consent Decree ordered the defendants to close their operation within 7 days of the date of the Decree. In addition, to operate in the future the firm must apply and obtain inspection services. The defendants are also permanently restrained from operating as a distributor and are enjoined from preparing, selling, and transporting any mislabeled and uninspected meat food

products. The injunction was the result of FSIS compliance officers documenting repeated violations for the preparation and sale of nonfederally inspected meat food products and reuse of the official mark of inspection.

In FY 1995, FSIS revoked custom-exempt privileges from five custom establishments located in the northeast and southwest areas of the United States due to continued insanitary and facility deficiencies. The actions were based upon each firm's history of repeated failure to operate and maintain their facilities in a sanitary manner and failure to comply with custom-exempt requirements set forth in the acts and regulations.

Detentions

A total of 586 detentions of adulterated meat and poultry products, with a corresponding weight of 10,058,133 pounds, occurred during FY 1995. Some of the more significant product detentions include the following:

—913,440 pounds of frozen hams which were contaminated with foreign material. These hams were returned to an inspected establishment for reinspection.

—210,000 pounds of meat and poultry products which were misbranded and/or adulterated. 5,000 pounds were voluntarily destroyed, 4,500 pounds were returned to an inspected establishment for reinspection and the remaining 200,500 pounds were brought into compliance.

—152,404 pounds of pork ham which was contaminated with foreign material. These hams were returned to an inspected establishment for reinspection.

—384,380 pounds of adulterated meat products: 268,750 pounds of product were denatured and destroyed and 115,630 pounds of product were returned to the original establishment for reinspection.

—1,264,769 pounds of meat and poultry products were suspected of being rodent adulterated. Approximately 613 pounds of product were voluntarily destroyed. The balance was released into commerce after examination.

—185,040 pounds of meat products were suspected of being adulterated with E. coli O157:H7. Price Costco, (Establishment 18532), conducted its own in-plant testing for E. coli O157:H7 and had two positive results. The suspect products were voluntarily destroyed by sending the product to a local rendering plant.

—261,696 pounds of boneless chicken which were found in swollen cans were detained at a distribution center in New Orleans, LA. Approximately 73,080 pounds of the product were returned to the official establishment for reinspection. Approximately 188,616 pounds were reinspected at the detention site and detention terminated.

—480,000 pounds of various meat and poultry products which were adulterated with rodent gnawings and droppings were detained at a warehouse in McAllen, TX. Approximately 1,000 pounds were voluntarily destroyed. The remaining 479,000 pounds were reinspected and released.

—317,360 pounds of various poultry products were detained at Kal Kan Foods, Columbus, OH. These products included 235,800 pounds of inedible chicken hearts, livers, and lungs which were not denatured prior to use as animal food,

and 81,560 pounds of ground turkey that bore no Federal marks of inspection, nor was it identified as inedible and denatured. The products were denatured prior to use for animal food.

—294, 382 pounds of miscellaneous lamb products (lower portion of fore legs, detached necks, and detached breast of lamb) were detained at Sage Enterprises, Inc., Loveland, CO. This product, consisting of 154 combo bins, was misbranded and labeled as lamb shoulders. The products were denatured prior to use for animal food.

Public Health

Epidemiology and Emergency Response Program

In FY 1995, the Epidemiology and Emergency Response Program (EERP) entered into an agreement with the Centers for Disease Control and Prevention (CDC) and the Food and Drug Administration (FDA) to conduct sentinel site surveys at five locations in the United States. The sentinel site surveys provide much-needed baseline data regarding the incidence of foodborne illness in the United States which is attributable to the consumption of meat and poultry, and provide a means of assessing the impact of new FSIS food safety initiatives.

In FY 1995, EERP sponsored a scientific conference to establish food safety performance standards for meat and poultry products. Scientific experts from the fields of academia, industry, and government provided concepts and recommendations concerning current food safety and public health issues. Further sponsorship of additional conferences related to food safety are being planned.

Recalls

To ensure consumer protection throughout the food production and distribution system, FSIS monitors meat, poultry, and egg products not only in the plants, but also when they leave a federally inspected establishment. When meat, poultry, or egg products in commerce are found to be potentially hazardous to consumers, FSIS asks the firm to recall the products and ensures appropriate public notification. If a firm does not comply, FSIS may seize the product through a court order. FSIS ensures that recalls are effectively conducted and corrective actions are taken so firms distribute only safe and wholesome products.

In FY 1995, FSIS monitored 46 product recalls accounting for 2,970,495 pounds of product. Of this total, 31 (2,601,692 pounds) were classified as Class I recalls. A Class I recall involves a health hazard situation where there is a reasonable probability that the use of the product will cause serious, adverse health consequences or death. The four largest (poundage) Class I recalls in FY 1995 were:

—On March 6, 1995, Hudson Foods, a Missouri food processing firm, voluntarily recalled 1,100,000 pounds of finely ground turkey distributed in 14 States. The recall was initiated because of contamination with pieces of bone.

—On November 8, 1994, Monfort Inc., a Colorado food processing firm, voluntarily recalled 595,349 pounds of ground beef and ground beef patties because of contamination with E. coli O157:H7. The recall was in response to a positive surveillance sample collected and analyzed by the State of Florida.

—On October 18, 1994, Kenosha Beef, of Kenosha, WI, voluntarily recalled 268,000 pounds of ground beef and ground beef patties because of contamination with E. coli O157:H7. The presence of this organism was detected by Wendy's International Microbiological testing program.

—On August 2, 1995, SSI Food Services, Wilder, ID, recalled 200,000 pounds of Frozen Beef Patties because use of the product had been implicated in an E. coli O157:H7 foodborne disease outbreak in Missoula, MT. The Missoula County Health Department reported 70 cases, 25 of which were laboratory confirmed.

Products contaminated with Listeria monocytogenes accounted for the largest number of Class I recalls (12 of 31), but resulted in only 14,384 pounds or about 6 percent of Class I recalls. These products included frankfurters/wieners/hot dogs, sliced ham, duck confit, duck rillettes, polish sausage, chicken salad, cooked chicken breasts, and bologna. The Agency has been monitoring ready-to-eat meat and poultry products for Listeria since April 1989.

Extraneous material (e.g., bone, plastic, glass) accounted for only 4 of the 31 recalls, but resulted in 1,257,865 pounds or about 48 percent of Class I recalls.

Product contaminated with E. coli O157:H7 accounted for 5 of the 31 Class I recalls, with a total of 1,085,949 pounds (41 percent) of the total pounds of Class I recalled product.

Other Class I recalls were the result of under-processing (7), Hepatitis A (1), Salmonella (1), and rodent contamination (1).

Public Information and Consumer Education

Food Safety Education

The Food Safety Education Office (FSE) is committed to educating consumers on how to safely handle food to avoid foodborne illness. In 1995, the FSE staff worked with Federal, State, and local government agencies, industry groups, and consumer organizations to develop food safety materials and to determine methods to educate the public about food safety. Initiatives and accomplishments in 1995 included:

—FSIS and FDA established the Foodborne Illness Education Information Center (FIEIC), located at the National Agricultural Library (NAL) in Beltsville, MD. The center has developed and is responsible for maintaining an educational database which is available via Internet. The database, a compilation of consumer and food worker educational materials developed by universities, private industry, and local, state, and Federal agencies, is targeted to educators, trainers, and organizations.

—Through the use of consumer focus groups affiliated with supermarket chains, FSE sought consumer perceptions about descriptive terms for a thoroughly cooked hamburger. The information gained helps to ensure that the advice provided by FSIS is understandable by the general consumer.

—Mailings to major daily and weekly newspapers are conducted several times a year. In FY 1995, three features targeted to specific audiences-- seniors, teens,

and campers--generated a readership of 145 million. High school teachers were also sent food safety materials for use in their classrooms to encourage safe handling of food, both at home and at work.

—In response to requests for information, a comprehensive media and health educators' information kit for use in the event of an outbreak of E. coli O157:H7 was developed. The kit included print materials on E. coli O157:H7, radio public service announcements, and video news releases with safe food handling messages.

—A new food safety video aimed at teaching young, pregnant women about safe food handling featured rap music videos and real-life food handling situations. It was distributed to 1,000 sites in FY 1995. Clinics serving participants in the Women, Infants, and Children's Supplemental Food program, all State cooperative extension service offices, State health and agriculture departments, and high schools received copies of the tape.

—USDA-FSIS/FDA sponsored a video-teleconference, "Update on FDA/USDA Regulatory Initiatives, HACCP, and the Food Code." Panels of experts discussed the newest FDA/USDA initiatives, HACCP at the local level, opportunities for HACCP training, and the status of the Food Code. Food safety experts reviewed new education initiatives directed to high-risk populations. Participating in or viewing the conference were State and local health officials, Extension Service, Veterans Administration hospital and medical center staffs, along with colleges, universities, and industry groups.

—FSE worked with the American Culinary Federation and developed a summer food safety recipe booklet that was mailed to 1,500 food editors nationwide. The booklet provided general summer food safety rules and recipes from well-known chefs throughout the country.

—The FSE staff also worked with an FSIS Working Group to investigate issues related to sanitation in consumers' kitchens. The group looked at such topics as how to properly clean kitchen sponges, the use of anti-bacterial handwashing soaps, and other issues.

Meat and Poultry Hotline

The Meat and Poultry Hotline is USDA's people-to-people link to consumers, government officials, business people, extension agents, students, teachers, consumer activists, and the media. In FY1995, the Hotline received 116,530 calls. The staff of home economists, registered dietitians, and food technologists helped further the Agency's mission to prevent foodborne illness by giving vital safe food handling information to callers.

The Hotline staff were interviewed by 755 media representatives of publications, radio, and television. The staff produced more than 20 multi-page food safety information backgrounders and news features which were mailed quarterly to 1,700 magazine and newspaper food editors across the country and transmitted electronically to other information multipliers.

Several major food safety brochures were developed by the Hotline in FY1995. Based on the results of a consumer survey conducted by the staff in FY1994, the Hotline produced "Use a Meat Thermometer," which explains the importance

of determining that food reaches a safe temperature. It was distributed nationwide to information multipliers such as Extension agents, the Food Marketing Institute, National Grocers Association, and the Association of Home Appliance Manufacturers.

The Hotline staff and FSIS microbiologists cooperated with the National Turkey Federation and the University of Georgia in a major cooking study in FY1994 challenging existing recommended cooking times for whole turkeys. Results of the study were included in another brochure developed by the Hotline and distributed widely during FY1995.

Safe handling of "Take-out Foods" was the subject of a third brochure developed and distributed by the Hotline in cooperation with FDA and the Food Marketing Institute (FMI).

Public Information

During FY 1995, FSIS extended efforts to communicate Agency policies, programs, and regulations to interested audiences. News releases, speeches, briefings, and backgrounders on specific program issues were distributed to a broad audience.

During FY 1995, the FSIS Administrator and Associate Administrator presented over 60 speeches concerning scientific and technological advances in the meat and poultry inspection system. About 30 travel briefings were prepared for the Secretary of Agriculture, Deputy Secretary of Agriculture, and the President. Backgrounders, fact sheets, and over 90 news releases informed, updated, and educated constituents, consumers, the media, and government officials on inspection modernization, microbiological control, labeling, regulatory enforcement, and international issues. During FY 1995, the correspondence staff prepared over 5,000 responses to incoming correspondence from consumers; industry; organizations; State, local and foreign governments; Congress; and the White House.

Human Resources

Field Automation and Information Management

FY 1995 was the culmination of 3 years of groundwork for the Field Automation and Information Management (FAIM) initiative. The Agency completed all of the preparatory work necessary to proceed with nationwide implementation of FAIM: pilots were concluded, studies completed, Agency and Department approvals secured, and funding obtained.

Inspection Operations (IO) completed its full area pilot in Ames, IA, with the procurement of equipment and training of inspectors for the last four circuits. International Programs (IP), following on the success of its pilot in Tacoma, WA, completed nationwide implementation in March 1995 (with an amended Technical Approval from the Department). This provided the infrastructure for the streamlining of IP's field organization.

Numerous studies were completed during the year. A benefit-cost analysis evaluated three alternatives and identified a 1.6 benefit-cost ratio for FAIM. A pilot evaluation report related the success of the three field pilots. A risk

assessment made recommendations to improve both physical and data security. Three implementation Plans — for Inspection Operations (IO), International Programs (IP) and Regulatory Programs (RP) — delineated the responsibilities and functions for various organizations in the Agency. And lastly, functional process improvements from FY 1994 Requirements Analysis were reviewed and prioritized by the IRM Steering Committee forming the roadmap for future applications development.

In August 1995, FSIS received the required approvals from the Department. A Technical Approval (TA) for $132 million, through FY 2005, was granted by the Office of Information Resources Management for nationwide implementation of FAIM. FSIS also received a 5-year Delegation of Procurement Authority (DPA) from the Office of Operations (OO) for $33 million. Both approvals were secured through the Parallel Review Process.

For FY 1996, FSIS requested $8.425 million for the first year of the 5-year nationwide implementation. The request was supported at the full amount by the Department, the Administration, and the Congress. The FY 1996 Agriculture Appropriations Act specifically includes the requested amount for the FAIM project and provides that funds "shall remain available until expended."

Labor-Management Relations

Improving the effectiveness of labor-management relations continues to be an area of emphasis for FSIS. In line with President Clinton's Executive Order for labor-management partnerships, Agency officials and the National Joint Council (NJC) of Food Inspection Locals, a number of significant initiatives were jointly undertaken:

—Key management and NJC officials reviewed and updated the National Relationships-By-Objectives (RBO) Action Plan.

—FSIS and the NJC agreed to modification of standard comment period for issuances for rapid turnaround on new technology issues.

—The Agency began discussions with the NJC regarding the FSIS reorganization. The NJC has a member on the Agency's transition team.

—The Agency engaged in consultation/bargaining with the NJC regarding the number of pilots to test new technologies and new methods to begin HACCP.

—The Agency and the NJC worked jointly to develop the Agency's OSHA MOU training package. The training package was delivered to the OSHA Training Institute for review.

III Domestic and Export Inspection

Only federally inspected meat and poultry plants may sell their products in interstate or foreign commerce. In FY 1995, FSIS inspected over 136.5 million head of livestock and over 7 billion birds.

More than 8,000 Inspection Operations employees, including more than 1,100 veterinarians, carry out the inspection laws in some 6,400 meat, poultry, and other slaughtering and/or processing plants. Animals are inspected before slaughter to detect diseases or other abnormalities and are inspected again after slaughter. Products are inspected during processing, handling, and packing.

Control and condemnation of misbranded or adulterated products are the most important ways FSIS encourages compliance with inspection laws and regulations. However, the Agency can take other actions if necessary to prevent adulterated or misbranded products from reaching consumers. These actions include temporarily halting inspection (and thus production) until serious problems are corrected, stopping product distribution, persuading companies to recall violative products, and seeking court-ordered product seizures when necessary.

FSIS also monitors State inspection programs, which inspect meat and poultry products that will be sold only within the State in which they were produced. The 1967 Wholesome Meat Act and the 1968 Wholesome Poultry Products Act require State inspection programs to be "at least equal to" the Federal inspection program. If States choose to end their inspection programs or cannot maintain this standard, FSIS must assume responsibility for inspection.

Exhibit 3-1 (on page 34) shows the number of federally inspected plants and the number of full-time permanent Inspection Operations field personnel by location. Employment figures represent Inspection Operations field employees in the regions, areas, and circuits only; headquarters employees are not included. Plant figures include USDA-staffed plants and Federal-State Cooperative Inspection plants (formerly Talmadge-Aiken plants), which are federally inspected but staffed by State employees.

In addition, about 78 International Programs employees inspect meat and poultry imports at ports of entry into the United States. Exhibit 3-1 does not include these employees or the import establishments covered by International Programs.

Exhibit 3-1

Number of Federally Inspected Plants and FSIS Inspection Operations Field Employees by Location

September 30, 1995

6,432 Plants
8,041 Employees

Table 3-2 Table 3-2 lists the number of federally inspected meat, poultry, combination meat and poultry, and other plants that operated under Federal inspection in each State or U.S. territory as of September 30, 1995.

Number of Federally Inspected Meat, Poultry, and Combination Meat and Poultry, and Other Plants by Location

State or Territory	Meat Plants	Poultry Plants	Meat / Poultry Plants	Sub Total	Other Plants 1/	Grand Total	Employees by Location
Alabama	10	34	16	60	7	67	400
Alaska	0	0	0	0	0	0	0
American Samoa	1	0	0	1	0	1	0
Arizona	9	0	12	21	4	25	24
Arkansas	22	30	64	116	26	142	586
California	191	40	466	697	75	772	530
Colorado	65	2	51	118	12	130	170
Connecticut	32	1	56	89	2	91	30
Delaware	2	7	3	12	0	12	98
District of Columbia	4	1	4	9	0	9	3
Florida	25	5	74	104	9	113	113
Georgia	15	42	45	102	14	116	534
Guam	3	0	1	4	0	4	0
Hawaii	0	0	0	0	0	0	0
Idaho	16	0	30	46	2	48	45
Illinois	104	4	157	265	24	289	198
Indiana	28	8	44	80	6	86	103
Iowa	37	4	61	102	26	128	378
Kansas	17	1	36	54	15	69	238
Kentucky	64	4	54	122	2	124	131
Louisiana	8	7	42	57	8	65	88
Maine	8	1	20	29	0	29	19
Mariana Islands	1	0	4	5	0	5	0
Maryland	43	12	54	109	6	115	132
Massachusetts	35	7	89	131	1	132	46
Michigan	88	3	137	228	8	236	158
Minnesota	29	10	105	144	24	168	213
Mississippi	2	29	10	41	4	45	258
Missouri	61	17	129	207	17	224	293
Montana	10	0	27	37	0	37	30
Nebraska	40	5	64	109	21	130	312
Nevada	4	2	17	23	2	25	8
New Hampshire	3	2	11	16	0	16	11
New Jersey	66	12	133	211	6	217	104
New Mexico	9	0	19	28	2	30	17
New York	126	21	325	472	12	484	215
North Carolina	30	26	29	85	7	92	376
North Dakota	14	1	14	29	1	30	22
Ohio	43	8	82	133	13	146	132
Oklahoma	7	5	30	42	5	47	78
Oregon	29	5	58	92	14	106	67
Pennsylvania	189	26	271	486	13	499	403
Puerto Rico	48	4	24	76	0	76	56
Rhode Island	19	2	21	42	0	42	10
South Carolina	10	8	16	34	1	35	121
South Dakota	8	3	6	17	5	22	65
Tennessee	69	7	68	144	14	158	142
Texas	53	13	178	244	52	296	520
Utah	8	1	22	31	1	32	45
Vermont	10	2	13	25	2	27	8
Virginia	12	14	40	66	7	73	225
Virgin Islands	2	0	1	3	0	3	1
Washington	30	4	88	122	19	141	104
West Virginia	6	3	11	20	1	21	39
Wisconsin	34	6	83	123	17	140	142
Wyoming	1	1	1	3	0	3	0
Subtotal	**1,800**	**450**	**3,416**	**5,666**	**507**	**6,173**	**8,041**
FSCIP 2/	112	8	139	259	0	259	
Total	**1,912**	**458**	**3,555**	**5,925**	**507**	**6,432**	**8,041**

1/ Other plants include identification warehouses, food service plants and plants slaughtering non-amenable animals, i.e., elk, rabbit.

2/ Federal-State Cooperative Inspection Program (FSCIP) - formerly Talmadge-Aiken.

Table 3-3

Table 3-3 presents the number of meat and poultry, and other slaughtering and/or processing plants that operated under Federal inspection as of September 30, 1995. Only federally inspected plants may sell their products in interstate or foreign commerce.

Numbers and Types of Plants Operating Under Federal Inspection as of September 30, 1995

Type of Plant	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Slaughtering	180	114	0	294	7	301
Processing	1,167	174	3,035	4,376	494	4,870
Slaughtering & Processing	453	162	381	996	6	1,002
Subtotal	**1,800**	**450**	**3,416**	**5,666**	**507**	**6,173**
FSCIP (T/A)	112	8	139	259	0	259
Total	**1,912**	**458**	**3,555**	**5,925**	**507**	**6,432**

Table 3-4

Table 3-4 lists the number of meat and poultry, and other plants inspected under Federal-State Cooperative Inspection Program (FSCIP) agreements as of September 30, 1995. FSCIP cooperative agreements permit State employees to carry out inspection in federally inspected plants.

Federal-State Cooperative Inspection Plants (formerly Talmadge-Aiken)

State	Meat Plants	Poultry Plants	Meat & Poultry Plants	Sub Total	Other Plants	Grand Total
Alabama	9	0	11	20	0	20
Georgia	18	0	32	50	0	50
Hawaii	2	1	8	11	0	11
Illinois	14	2	13	29	0	29
Mississippi	7	0	9	16	0	16
North Carolina	38	2	14	54	0	54
Oklahoma	1	0	11	12	0	12
Texas	6	2	18	26	0	26
Utah	7	0	4	11	0	11
Virginia	10	1	19	30	0	30
Total	**112**	**8**	**139**	**259**	**0**	**259**

Table 3-5

Table 3-5 and exhibit 3-5 summarize the number of meat animals inspected at slaughter in federally inspected plants in selected fiscal years from 1985 through 1995. The species listed are those legally classified as meat food animals under the Federal Meat Inspection Act.

Livestock Federally Inspected

Species	1985	1990	1994	1995
Cattle	33,294,917	33,033,653	33,179,403	35,681,290
Calves	2,982,563	1,871,562	1,190,824	1,394,644
Swine	78,218,196	83,855,817	90,206,024	94,490,329
Goats	114,134	229,554	364,905	333,326
Sheep & Lambs	5,826,183	5,140,798	4,644,928	4,511,724
Equines	143,423	315,192	109,353	112,677
Other	2,638	1,433	5,173	5,770
Total	**120,582,054**	**124,448,009**	**129,700,610**	**136,529,760**

Exhibit 3-5

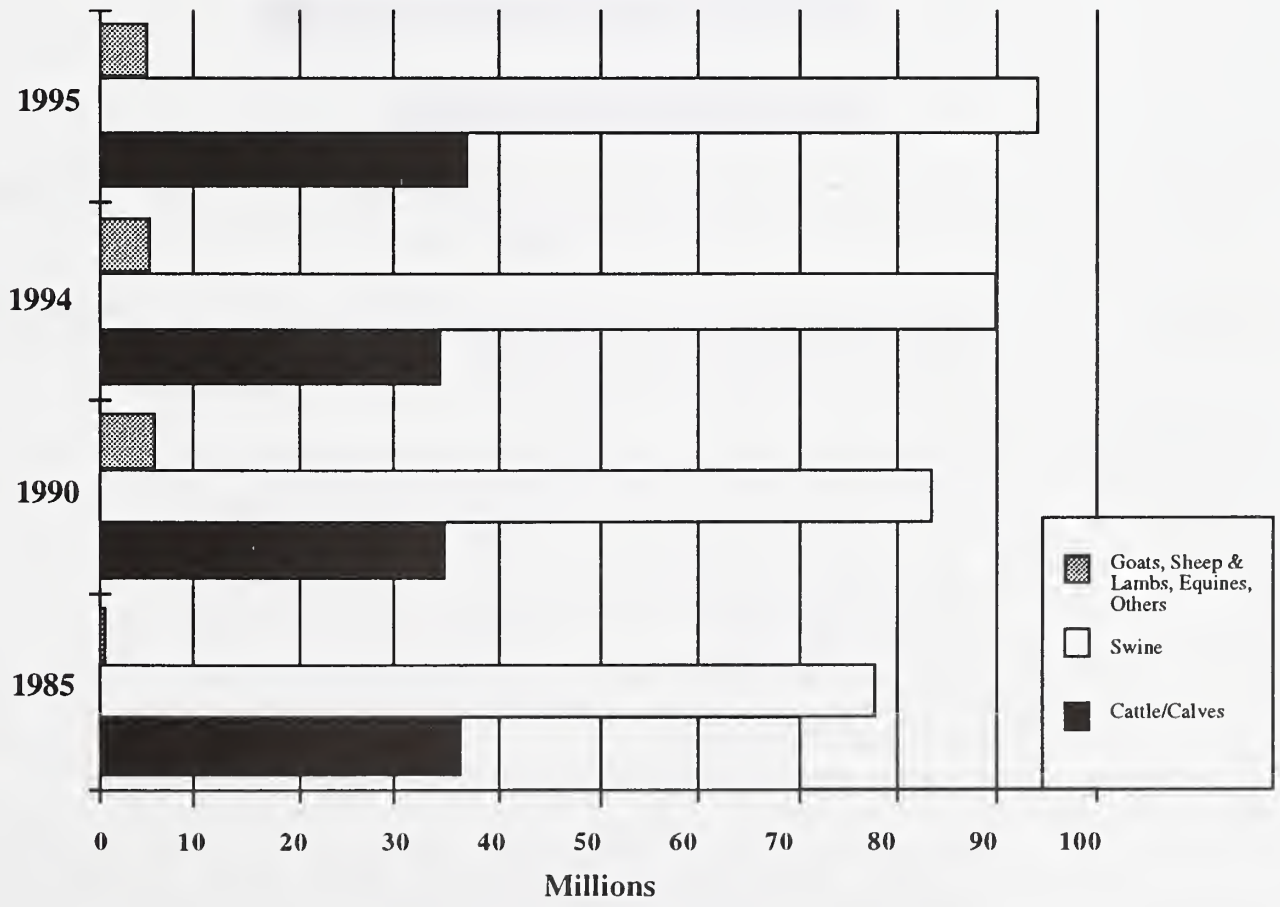


Table 3-6

Table 3-6 and exhibit 3-6 summarize the number of poultry inspected at slaughter in federally inspected plants in selected fiscal years from 1985 through 1995. The species listed are legally classified as poultry for food purposes by the Poultry Products Inspection Act, except for the category "Other." That category includes rabbits and poultry species inspected under voluntary inspection programs. USDA is reimbursed for the costs of such voluntary inspection.

Poultry Federally Inspected

Class	1985	1990	1994	1995
Young Chickens	4,426,770,397	5,786641,514	7,014,249,527	7,303,199,952
Mature Chickens	188,979,249	184,150,392	174,432,679	162,977,144
Fryer-roaster Turkeys	3,820,549	2,718,888	335,550	569,115
Young Turkeys	166,810,843	262,087,030	275,290,136	276,557,759
Mature Turkeys	1,398,579	2,246,211	1,972,781	2,141,137
Ducks	21,355,028	20,823,799	20,644,732	19,192,896
Other	1,107,514	3,576,905	5,163,217	5,537,065
Total	**4,810,242,159**	**6,262,244,739**	**7,492,088,622**	**7,770,175,068**

Exhibit 3-6

Table 3-7

Table 3-7 summarizes the number of meat and poultry product labels reviewed and either approved or disapproved by the Food Labeling Division of Regulatory Programs and Inspectors in Charge (IIC) during FY 1995.

Labels Reviewed

Activity	Number
Final labels approved	83,227
Sketch labels approved	44,390
Labels not approved	21,451
Labels approved by IIC	31,558
Total Labels Processed	**180,626**

Label review activity increased by approximately 2 percent from FY 1994. The number of disapproved labels increased by 63 percent over the returns in FY 1994. Label review officials cite increasing label complexity and incorrect nutrition labeling features as major contributors to the higher disapproval volume.

Table 3-8

Table 3-8 summarizes the number of animal and poultry carcasses condemned during FY 1995. Animals are condemned for disease, contamination, or adulteration during ante-mortem or post-mortem inspection.

Livestock and Poultry Carcasses Condemned

Species or Class	Amount Inspected	Amount Condemned	Condemned as a Percentage of Those Inspected
Cattle	35,681,290	174,215	0.49
Calves	1,394,644	24,688	1.77
Swine	94,490,329	256,474	0.27
Goats	333,326	1,932	0.58
Sheep	4,511,724	11,597	0.26
Equine	112,677	537	0.48
Other	5,770	10	0.17
Total Livestock	**136,529,760**	**469,453**	**0.34**
Young Chickens	7,303,199,952	70,348,090	0.96
Mature Chickens	162,977,144	7,152,300	4.39
Fryer-roaster Turkeys	569,115	5,315	0.93
Young Turkeys	276,557,759	2,014,421	0.73
Mature Turkeys	2,141,137	71,992	3.36
Ducks	19,192,896	309,637	1.61
Other	5,537,065	96,025	1.73
Total Poultry	**7,770,175,068**	**79,997,780**	**1.03**

Table 3-9

Enforcement actions taken in FY 1995 are outlined below. Some of these actions were based on 37,902 compliance reviews of meat and poultry handlers.

Enforcement Actions

Action	Number	Pounds
Detention of suspect products	586	10,058,133
Monitoring of product recalls	48	4,049,076
Court seizures initiated	1	19,260
Cases received by Compliance (violation reports)	1,039	
Violation reports referred to Inspector General for further investigation	5	
Cases requiring consultation with General Counsel	46	
Letters of warning issued	1,361	
Convictions	27	
Administrative actions to withdraw inspection filed	5	

Table 3-10

Table 3-10 summarizes the number of samples analyzed by Science and Technology during FY 1995. Over 2 million analyses were performed on these samples.

Laboratory Samples Analyzed

Category of Samples	Total
Food chemistry	31,416
Food microbiology and species	32,738
Chemical residues*	97,254
Antibiotic residues**	245,833
Pathology	6,728
Serology	5,801
Total	**419,770**

*Includes 26,473 SOS (Sulfa-On-Site) tests.
**Includes 74,632 STOP (Swab Test on Premises), 79,542 CAST (Calf Antibiotic Sulfa Test) analyses and 68,410 FAST (Fast Antimicrobial Screen Test) analyses

Table 3-11

Table 3-11 summarizes the number of nonfood compounds, packaging materials, and proprietary substances submitted by industry to the Product Assessment Division of Regulatory Programs during FY 1995 for chemical safety review and evaluation.

Compounds and Proprietary Mixtures Reviewed

Activity	Number
Nonfood compounds	8,729
Contact materials	178
Proprietary mixtures	5,355
Total	**14,262**

Table 3-12

Table 3-12 summarizes the number of blueprints and equipment drawings reviewed by the Facilities, Equipment, and Sanitation Division of Science and Technology during FY 1995.

Facilities and Equipment Reviewed

Activity	Number
Blueprints of plants	2,600
Drawings of equipment	2,500

Table 3-13

Table 3-13 shows the number of persons trained by the Human Resource Development Division of Administrative Management during fiscal years 1994 and 1995.

Inspection Training

	1994	1995
Total Persons Trained	**1,407**	**2,016**
Federal employees	1,107	1,492
Veterinarians	373	222
Food Tech	19	0
Food Inspectors	662	1,106
Others	53	164
State employees	159	309
Industry officials	35	109
Foreign officials	106	106

Table 3-14

Table 3-14 lists the dates the Department assumed inspection of meat and poultry products for intrastate sale in designated States as of September 30, 1995. All plants in designated States come under Federal inspection, and their products can be sold in interstate commerce.

Dates USDA Assumed Intrastate Inspection

State	Meat	Poultry
Arkansas	06/01/81	01/02/71
California	04/01/76	04/01/76
Colorado	07/01/75	01/02/71
Connecticut	10/01/75	10/01/75
Georgia	---	01/02/71
Idaho	07/01/81	01/02/71
Kentucky	01/14/72	07/28/71
Maine	05/12/80	01/02/71
Maryland	04/01/91	04/01/91
Massachusetts	01/12/76	01/12/76
Michigan	10/03/81	01/02/71
Minnesota	05/16/71	01/02/71
Missouri	08/18/72	08/18/72
Nebraska	10/01/71	07/28/71
Nevada	07/01/73	07/01/73
New Hampshire	08/07/78	08/07/78
New Jersey	07/01/75	07/01/75
New York	07/16/75	04/11/77
North Dakota	06/22/70	01/02/71
Oregon	07/01/72	01/02/71
Pennsylvania	07/17/72	10/31/71
Rhode Island	10/01/81	10/01/81
South Dakota	---	01/02/71
Tennessee	10/01/75	10/01/75
Utah	---	01/02/71
Washington	06/01/73	06/01/73
West Virginia	---	01/02/71

---- Indicates USDA has not assumed meat inspection in the State shown.

Table 3-15

Table 3-15 summarizes the number of States at the end of FY 1995 with intrastate inspection programs for meat (27) and poultry (23); the number of State full-time equivalent staff years during FY 1995; and Federal funding assistance expended by States during fiscal year 1995. "M" after the name of the State indicates that the State conducted a meat inspection program; "M&P" indicates that the State conducted meat and poultry inspection programs. In order to continue operating intrastate inspection programs and to continue receiving Federal funding assistance, States must maintain inspection requirements at least equal to those of the Federal program.

State Inspection Program

State		Regular Plants				Custom Exempt Plants				Full-Time Equivalent Staff Years	FY 1995 Federal Assistance*
		Meat	Poultry	Meat & Poultry	Total	Meat	Poultry	Meat & Poultry	Total		
Alabama	M&P	63	5	3	71	20	0	0	20	40.9	1,187,572
Alaska	M&P	7	0	5	12	0	0	1	1	8.5	320,452
Arizona	M&P	67	2	0	69	23	0	0	23	24.3	535,832
Delaware	M&P	1	0	2	3	3	1	3	7	11.3	210,917
Florida	M&P	95	5	32	132	26	0	0	26	105.5	2,150,095
Georgia	M (1)	88	0	0	88	22	0	0	22	106.7	2,376,108
Hawaii	M&P	30	3	18	51	0	0	0	0	53.0	1,163,336
Illinois	M&P	226	22	109	357	12	4	2	18	188.6	4,423,260
Indiana	M&P	45	7	68	120	23	5	1	29	98.0	1,731,879
Iowa	M&P	142	7	0	149	103	5	6	114	38.0	955,837
Kansas	M&P	142	5	5	152	13	1	0	14	56.3	1,374,680
Louisiana	M&P	87	5	1	93	43	0	0	43	83.0	1,601,298
Mississippi	M&P	50	3	0	53	15	1	0	16	63.0	1,082,578
Montana	M&P	23	0	11	34	119	30	0	149	31.0	312,671
New Mexico	M&P	40	0	8	48	19	0	0	19	16.0	386,350
North Carolina	M&P	162	12	0	174	41	0	0	41	132.0	2,844,100
Ohio	M&P	129	21	106	256	62	14	1	77	141.0	4,069,149
Oklahoma	M&P	65	5	23	93	58	0	0	58	68.0	1,518,173
South Carolina	M&P	94	9	0	103	0	0	0	0	60.0	1,096,830
South Dakota	M (1)	55	0	0	55	49	0	0	49	26.0	438,910
Texas	M&P	272	10	77	359	129	3	7	139	238.0	4,528,360
Utah	M (1)	36	0	4	40	51	2	0	53	34.0	758,183
Vermont	M&P	14	1	1	16	10	2	0	12	14.2	295,350
Virginia	M&P	19	4	3	26	119	0	2	121	49.5	1,301,230
West Virginia	M (1)	31	0	0	31	38	0	0	38	26.0	603,248
Wisconsin	M&P	163	13	96	272	67	4	13	84	98.0	3,009,745
Wyoming	M&P	38	0	0	38	41	0	0	41	13.0	285,857
Total		**2,184**	**139**	**572**	**2,895**	**1,106**	**72**	**36**	**1,214**	**1,8328**	**40,562,000**
California	(2)	---	---	---	---	---	---	---	311	3	141,845
Minnesota	(2)	---	---	---	---	---	---	---	322	2	102,867

(1) Poultry Program is under Federal jurisdiction.
(2) Official plants are under Federal jurisdiction. Custom Exempt facilities reviewed under State jurisdiction.
* All Federal assistance amounts are estimates.

Exhibit 3-16

Exhibit 3-16 shows, for FY 1995, the major countries and areas receiving U.S. meat exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Meat Exports

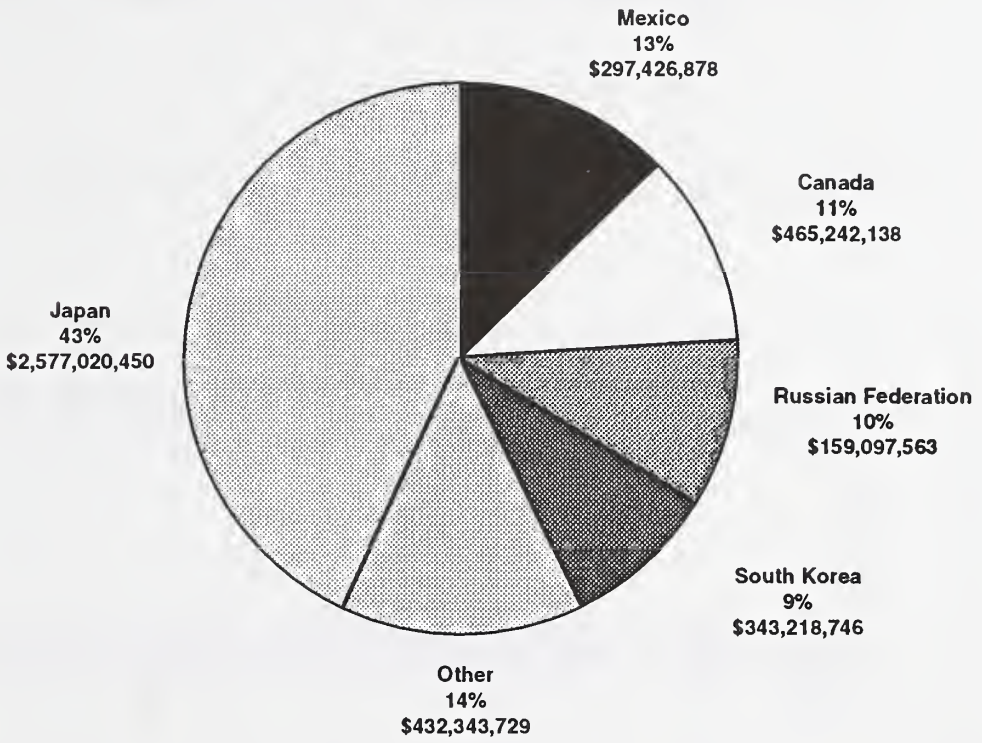


Exhibit 3-17

Exhibit 3-17 shows, for FY 1995, the major countries and areas receiving U.S. poultry exports, the volume by percentage, and the dollar value of the products.

Major Receivers of U.S. Poultry Exports

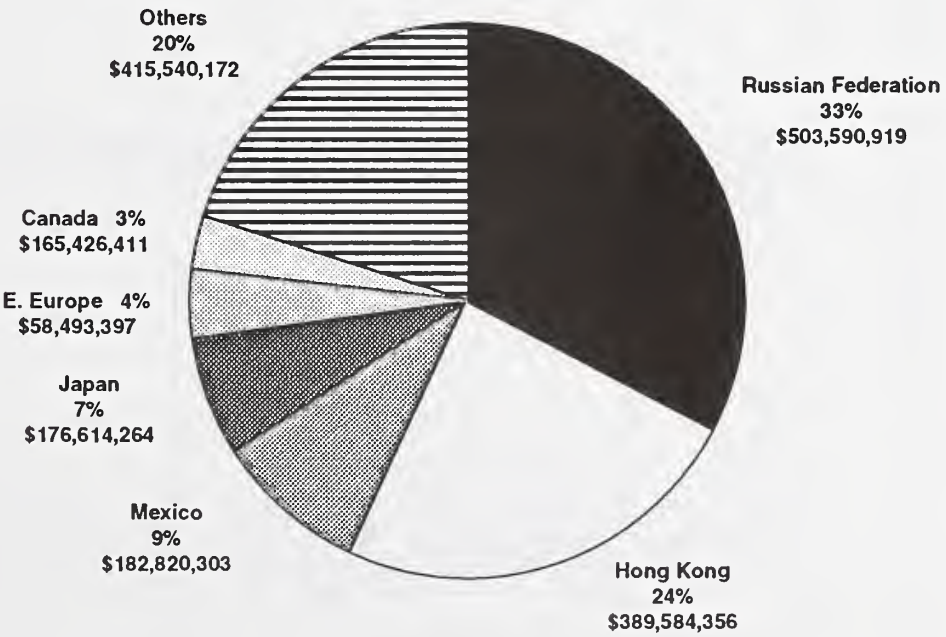


Table 3-18 Change in Meat Exports

Table 3-18 shows the volume of U.S. meat exports for fiscal years 1994 and 1995, the percentage change, and the dollar value for FY 1995.

Area or Country	Fiscal Year 1994		Fiscal Year 1995		Percentage Change from FY 1994	Fiscal Year 1995 $ Value (Thousands)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
North America						
Mexico	544,150	246,780	384,548	174,398	-29	297,426,878
Canada	290,284	131,648	325,323	147,539	12	465,242,138
Subtotal	834,458	378,439	709,871	321,937	-15	762,669,016
Caribbean						
Jamaica	8,600	3,900	9,541	4,327	11	3,821,913
Netherlands Antilles	5,958	2,702	6,189	2,807	4	9,193,190
Bahamas	5,826	2,642	4,906	2,225	-16	5,178,523
Trinidad and Tobago	2,082	944	3,274	1,485	57	3,126,467
Bermuda	3,468	1,573	2,990	1,356	-14	7,568,719
Haiti	221	100	2,736	1,241	1141	1,474,859
Leeward-Windward Islands	1,389	630	2,062	935	48	2,952,607
Barbados	1,398	634	1,969	893	41	2,388,216
Dominican Republic	560	254	1,938	879	246	1,682,529
Cayman Islands	860	390	1,418	643	65	1,349,323
Others*	994	451	639	290	-36	877,544
Subtotal	31,355	14,220	37,664	17,081	20	39,613,890
Central America						
Guatemala	1,799	816	3,393	1,539	89	3,311,019
Panama	2,337	1,060	3,263	1,480	40	2,855,336
Costa Rica	664	301	1,398	634	111	878,678
Belize	1,458	661	1,191	540	-18	872,365
Honduras	922	418	955	433	4	987,271
Others*	666	302	752	341	13	660,834
Subtotal	7,845	3,558	10,952	4,967	40	9,565,503
South America						
Colombia	10,520	4,771	16,324	7,403	55	10,454,728
Brazil	1,182	536	6,602	2,994	459	5,218,933
Peru	5,510	2,499	4,712	2,137	-14	2,391,580
Argentina	4,454	2,020	3,846	1,744	-14	2,614,698
Venezuela	3,623	1,643	3,643	1,652	1	2,216,796
Others*	3,094	1,403	1,588	720	-49	1,493,090
Subtotal	28,383	12,872	36,713	16,650	29	24,388,825
European Community						
United Kingdom	14,196	6,438	25,799	11,700	82	10,623,881
Belgium-Luxembourg	22,742	10,314	22,189	10,063	-2	27,476,669
France	23,863	10,822	19,737	8,951	-17	27,937,373
Netherlands	7,662	3,475	9,581	4,345	25	14,039,419
Germany	6,750	3,061	7,735	3,508	15	9,650,085
Spain	2,789	1,265	6,699	3,038	140	2,846,440
Greece	445	202	3,638	1,650	717	3,000,964
Italy	2,278	1,033	2,564	1,163	13	3,230,738
Finland	1,605	728	2,018	915	26	1,204,801
Denmark	1,978	897	1,733	786	-12	2,843,322

Continued on page 45

Table 3-18 Change in Meat Exports *(Continued from page 44)*

Area or Country	Fiscal Year 1994		Fiscal Year 1995		Percentage Change from FY 1994	Fiscal Year 1995 $ Value (Thousands)
	Thousands of Pounds	Metric Tons	Thousands of Pounds	Metric Tons		
Sweden	2,622	1,189	961	436	-63	2,033,472
Austria	2,057	933	351	159	-83	822,180
Ireland	0	0	15	7	New Export	20,874
Portugal	196	89	2	1	-99	12,178
Subtotal	89,183	40,446	103,022	46,722	16	105,742,396
Other Western Europe						
Switzerland	5,475	2,483	4,765	2,161	-13	21,808,549
Others*	236	107	397	180	68	490,650
Subtotal	5,711	2,590	5,162	2,341	-10	22,299,199
Former Soviet Union						
Russian Federation	97,920	44,408	284,394	128,977	190	159,097,563
Others*	4,522	2,051	1,497	679	-67	739,136
Subtotal	102,442	46,459	285,891	129,656	179	159,836,699
Eastern Europe						
Poland	11,409	5,174	15,140	6,866	33	7,152,296
Romania	5,918	2,684	3,980	1,805	-33	1,561,089
Hungary	1,072	486	3,281	1,488	206	1,530,742
Croatia	329	149	1,636	742	398	980,777
Others*	381	173	1,685	764	342	1,265,943
Subtotal	19,109	8,666	25,721	11,665	35	12,490,847
Middle East						
Saudi Arabia	6,805	3,086	6,959	3,156	2	7,489,511
Israel	2,152	976	2,033	922	-6	1,368,152
United Arab Emirates	569	258	1,555	705	173	2,446,212
Kuwait	933	423	1,268	575	36	2,503,267
Others*	772	350	1,125	510	46	1,697,632
Subtotal	11,230	5,093	12,939	5,868	15	15,504,774
Africa						
Egypt	56,871	25,792	47,729	21,646	-16	19,727,515
South Africa, Repubic of	324	147	4,974	2,256	1435	2,099,348
Other	942	427	1,398	634	48	1,047,405
Subtotal	58,137	26,366	54,102	24,536	-7	22,874,268
Asia						
Japan	1,007,279	456,816	1,273,917	577,740	26	2,577,020,450
Korea, Republic of	155,514	70,528	256,781	116,454	65	343,218,746
Hong Kong	40,400	18,322	92,758	42,067	130	81,761,712
Taiwan	14,489	6,571	30,105	13,653	108	51,509,340
Indonesia	15,439	7,002	26,550	12,041	72	12,347,454
Singapore	4,877	2,212	6,275	2,846	29	13,889,526
Philippines	2,238	1,015	4,560	2,068	104	6,785,626
China, Peoples Repub	4,104	1,861	4,445	2,016	8	4,660,323
Malaysia	2,364	1,072	1,720	780	-27	2,518,376
Others*	1,471	667	1,173	532	-20	1,413,634
Subtotal	1,248,176	566,066	1,698,284	770,197	36	3,095,125,187
Oceania	**3,182**	**1,443**	**3,989**	**1,809**	**25**	**4,238,900**
Total**	**2,439,211**	**1,106,218**	**2,984,311**	**1,353,429**	**22**	**4,274,349,504**

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

Table 3-19 Change in Poultry Exports

Table 3-19 shows the volume of U.S. poultry exports for fiscal years 1994 and 1995, the percentage change, and the dollar value for FY 1995.

Area or Country	Fiscal Year1994 Thousands of Pounds	Fiscal Year1994 Metric Tons	Fiscal Year1995 Thousands of Pounds	Fiscal Year1995 Metric Tons	Percentage Change from FY 1993	Fiscal Year 1994 $ Value (Thousands)
North America						
Mexico	393,674	178,537	371,201	168,345	-6	182,820,303
Canada	128,454	58,256	133,347	60,475	4	165,426,411
**Subtotal	522,129	236,793	504,548	228,820	-3	348,246,714
Caribbean						
Jamaica	50,988	23,124	59,215	26,855	16	13,521,831
Leeward-Windward Islands	31,282	14,187	38,058	17,260	22	20,407,438
Netherlands Antilles	29,177	13,232	33,280	15,093	14	20,933,586
Haiti	123	56	11,111	5,039	8898	3,799,910
Bahamas	8,439	3,827	7,396	3,354	-12	4,569,091
Bermuda	4,886	2,216	5,845	2,651	20	6,118,912
Barbados	2,628	1,192	2,115	959	-20	794,019
Dominican Republic	662	300	1,416	642	114	907,563
Cayman Islands	525	238	1,345	610	156	782,834
Others*	3,493	1,584	1,579	716	-55	976,754
**Subtotal	132,203	59,956	161,360	73,179	22	72,811,938
Central America						
Guatemala	15,067	6,833	15,541	7,048	3	6,053,258
Honduras	1,136	515	1,546	701	36	645,730
Others*	2,807	1,273	1,323	600	-53	831,763
**Subtotal	19,009	8,621	18,410	8,349	-3	7,530,751
South America						
Colombia	11,645	5,281	24,848	11,269	113	11,293,598
Guyana	16,167	7,332	14,277	6,475	-12	5,128,879
Surinam	2,181	989	8,269	3,750	279	3,348,974
Equador	2,448	1,110	5,477	2,484	124	2,690,787
Peru	4,190	1,900	3,378	1,532	-19	1,162,435
Others*	2,688	1,219	2,390	1,084	-11	2,311,297
**Subtotal	39,317	17,831	58,640	26,594	49	25,935,970
European Union						
Greece	30,813	13,974	30,835	13,984	0	12,962,559
Finland	15,616	7,082	25,501	11,565	63	10,286,868
Spain	21,783	9,879	13,984	6,342	-36	6,392,989
Netherlands	8,485	3,848	9,237	4,189	9	12,041,023
United Kingdom	8,394	3,807	8,176	3,708	-3	6,046,289
Germany	9,477	4,298	7,184	3,258	-24	3,698,484
France	2,099	952	4,022	1,824	92	1,978,461
Portugal	2,430	1,102	1,530	694	-37	694,698
Denmark	1,799	816	994	451	-45	311,988
Belgium-Luxembourg	895	406	646	293	-28	357,755
Italy	304	138	320	145	5	99,200
Sweden	1,297	588	152	69	-88	63,128
Austria	157	71	99	45	-37	32,546
**Subtotal	103,549	46,961	102,680	46,567	-1	54,965,988
Other Western Europe						
Cyprus	64	29	7,905	3,585	12262	3,883,677
Switzerland	6,304	2,859	3,321	1,506	-47	1,979,412
Others*	82	37	95	43	16	99,136
**Subtotal	6,450	2,925	11,320	5,134	76	5,962,225
Former USSR						
Russian Federation	695,278	315,319	1,378,610	625,220	98	503,590,919
Estonia	827	375	70,796	32,107	8462	24,726,233

Continued on page 47

Table 3-19 Change in Poultry Exports (Continued from page 46)

Area or Country	Fiscal Year1994 Thousands of Pounds	Fiscal Year1994 Metric Tons	Fiscal Year1995 Thousands of Pounds	Fiscal Year1995 Metric Tons	Percentage Change from FY 1993	Fiscal Year 1994 $ Value (Thousands)
Lithuania	0	0	3,799	1,723	New Export	1,300,798
Latvia	12,906	5,853	3,054	1,385	-76	1,462,005
Ukraine	1,142	518	2,774	1,258	143	1,725,510
Others*	30,380	13,778	432	196	-99	170,330
**Subtotal	740,534	335,843	1,459,465	661,889	97	532,975,795
Eastern Europe						
Poland	179,549	81,428	91,794	41,630	-49	34,396,481
Romania	40,548	18,389	34,241	15,529	-16	13,852,443
Macedonia	2,617	1,187	11,345	5,145	333	4,681,865
Albania	3,909	1,773	7,662	3,475	96	2,958,032
Bulgaria	1,973	895	3,962	1,797	101	1,269,684
Hungary	1,076	488	2,070	939	92	740,578
Croatia	1,028	466	1,208	548	18	446,564
Others*	534	242	293	133	-45	147,750
**Subtotal	231,234	104,868	152,577	69,196	-34	58,493,397
Middle East						
Saudi Arabia	26,875	12,188	38,967	17,672	45	22,921,799
United Arab Emirates	22,306	10,116	25,205	11,431	13	14,863,248
Oman	3,843	1,743	5,590	2,535	45	3,149,693
Kuwait	3,870	1,755	5,122	2,323	32	3,585,768
Lebanon	3,726	1,690	2,847	1,291	-24	1,329,387
Turkey	298	135	2,355	1,068	691	813,742
Bahrain	2,271	1,030	1,987	901	-13	1,636,075
Others*	1,669	757	2,145	973	29	1,128,849
**Subtotal	64,858	29,414	84,218	38,194	30	49,428,561
Africa						
South Africa, Republic	10,639	4,825	74,013	33,566	596	33,735,113
Egypt	7,929	3,596	6,959	3,156	-12	3,533,107
Ghana	560	254	2,086	946	272	819,036
Others*	778	353	1,233	559	58	378,738
**Subtotal	19,907	9,028	84,291	38,227	323	38,465,994
Asia						
Hong Kong	665,235	301,694	1,021,812	463,407	54	389,584,356
Japan	269,122	122,051	291,920	132,390	8	176,614,264
China, Peoples Republic	65,603	29,752	96,224	43,639	47	34,184,076
Singapore	68,066	30,869	58,305	26,442	-14	36,269,470
Korea, Republic of	34,032	15,434	55,950	25,374	64	33,132,265
Indonesia	3,541	1,606	5,757	2,611	63	3,043,263
Taiwan	1,940	880	4,262	1,933	120	2,466,841
Malaysia	1,839	834	2,525	1,145	37	1,625,488
Brunei	4,772	2,164	1,947	883	-59	879,445
Others*	741	336	1,817	824	145	925,411
**Subtotal	1,114,892	505,620	1,540,519	698,648	38	678,724,879
Oceania						
French Pacific Islands	19,386	8,792	16,784	7,612	-13	9,820,183
Western Samoa	9,810	4,449	6,761	3,066	-31	3,059,365
Marshall Islands	4,300	1,950	3,488	1,582	-19	1,735,441
Micronesia, Federate	4,613	2,092	3,418	1,550	-26	1,626,596
Other Pacific Islands	2,756	1,250	2,516	1,141	-9	1,220,668
Others*	1,563	709	1,731	785	11	1,065,357
**Subtotal	42,429	19,242	34,698	15,736	-18	18,527,610
Total	**3,036,510**	**1,377,102**	**4,212,725**	**1,910,533**	**39**	**1,892,069,822**

Source: U.S. Department of Commerce, Bureau of the Census. In recent years, all U.S. agricultural exports to Canada have been underreported. This discrepancy is officially recognized by both governments.

* Except for EU countries, exports to countries receiving less than 500 metric tons (1,102,050 pounds) are totaled together as "Others."

IV Foreign Program Review and Port-of-Entry Reinspection

Information on foreign program review and import reinspection is presented on a calendar-year basis as required by the Federal Meat Inspection Act. Information on both meat and poultry imports is included. Although no formal report is required by the Poultry Products Inspection Act, it should be noted that poultry imports are controlled under regulations equal to those applied to meat imports. Only limited quantities of poultry products, mainly specialty items, are imported into the United States.

Foreign Program Review

Federal meat and poultry inspection laws require countries exporting meat or poultry to the United States to impose inspection requirements at least equal to U.S. requirements. The Foreign Programs Division of International Programs evaluates foreign meat and poultry inspection programs through system reviews, including on-site reviews of plants in the eligible country.

System reviews begin with an evaluation of the laws, policies, and operation of the inspection system in each country that is eligible to export products to the United States. FSIS now evaluates country controls in the following risk areas: disease, residues, contamination, processing, and economic fraud.

On-site observation of exporting plants and system operations, including facilities, equipment, laboratories, and training, is also conducted. FSIS foreign program officers and other technical experts perform these reviews in eligible exporting countries. An addendum to this report, *Foreign Countries and Plants Certified to Export Meat and Poultry to the United States*, summarizes data from 1995 reviews.

Port-of-Entry Reinspection

Import reinspection is a check on the effectiveness of foreign inspection systems in ensuring safe, wholesome, and accurately labeled products that meet U.S. standards. FSIS uses data from import reinspection to evaluate foreign inspection systems.

About 78 import inspection personnel carried out import reinspection during 1995 at 157 official import establishments.

Inspection Certificates

An inspection certificate issued by the responsible official of the exporting country must accompany each shipment of meat or poultry products offered for entry into the United States.

Certificates identify products by country and plant of origin, destination, shipping marks, and amounts. They certify that the products received ante-mortem and post-mortem inspection; that they are wholesome, not adulterated or misbranded; and that they otherwise comply with U.S. requirements.

Automated Import Information System

A description of each lot arriving at U.S. ports is entered into the Automated Import Information System (AIIS). This computerized system centralizes reinspection and shipping information from all ports, allowing FSIS to determine reinspection requirements based on the compliance history of each country and establishment. Information stored in the system includes:

- -- amount and kind of products offered from each country and establishment and the amount refused entry;
- -- results of certification and labeling reinspections;
- -- results of organoleptic reinspection for defects such as bone, hair, and cartilage; and
- -- results of laboratory samples tested for residues, proper cooking temperatures, and economic and other adulterants.

To ensure that representative samples are selected, statistical sampling plans are applied to each lot of product to be reinspected. The criteria for acceptance or rejection of imports are the same as those applied to U.S. meat and poultry products prepared under Federal inspection.

In order to export to the United States, a foreign country must have a residue control program with standards at least equal to U.S. standards. Statutes require that foreign residue control programs include random sampling of animals at slaughter, the use of approved sampling and analytical methods, testing target tissues for specific compounds, and testing for compounds identified by USDA or the origin country as potential contaminants.

Laboratory Sampling

Imported meat and poultry products are sampled for food chemistry and microbiological hazards as well as chemical and drug residues. As for domestic inspection, shipments are not held pending laboratory test results unless there is some reason to suspect contamination.

During 1995, International Programs expanded its microbiological sampling program and analyzed 586 samples for Listeria monocytogenes, 4 of which tested positive, and 583 samples for Salmonella enteritidis, with no positive results.

Also during 1995, a total of 20,962 residue samples of imported product were analyzed for drug and chemical residues. In only one instance were samples found to contain violative levels.

If a laboratory reports a residue or microbiological violation on a sample that has otherwise passed reinspection, efforts are made to locate any part of the shipment that is still available. Products recovered may not be used for human food.

Table 4-1 Table 4-1 lists the number of plants in each foreign country certified to export meat or poultry products to the United States during 1995. It also shows the number of inspectors licensed by each country to inspect those products.

Foreign Plants Authorized To Export Products to the United States and Number of Inspectors

Country	Authorized 1/1/95	Plants Decertified	Plants Granted Authorization	Plants Reinstated	Authorized Plants on 12/31/95	Licensed Foreign Inspectors
Argentina*	21	3	4	0	22	171
Australia	108	30	10	12	100	1,362
Austria	15	2	0	0	13	64
Belgium*	8	0	1	0	9	45
Brazil*	43	4	2	0	41	338
Canada*	601	17	23	0	607	1,493
Costa Rica*	6	1	0	0	5	38
Croatia*	2	0	0	0	2	36
Czechoslovakia*	2	0	0	0	2	27
Denmark*	129	4	1	0	126	660
Dominican Republic*	6	2	0	0	4	22
Finland	9	2	2	0	9	51
France*	39	3	0	0	36	31
Germany*	12	2	0	0	10	36
Great Britain*	2	0	0	0	2	11
Guatemala*	4	1	0	0	3	13
Honduras*	5	1	0	0	4	26
Hong Kong*	1	0	0	0	1	6
Hungary*	9	0	0	0	9	133
Iceland*	4	2	0	0	2	24
Ireland	8	0	0	0	8	129
Israel	23	4	0	1	20	36
Italy*	70	1	5	0	74	36
Japan*	3	0	0	0	3	32
Mexico*	24	7	10	0	27	18
Netherlands*	32	2	2	0	32	324
New Zealand	95	13	3	2	87	910
Nicaragua	3	0	0	0	3	27
Paraguay	4	0	0	0	4	-
Poland	30	1	1	0	30	309
Romania	12	1	1	0	12	186
Slovenia*	1	0	0	0	1	7
Spain*	2	0	2	0	4	2
Sweden*	23	5	0	3	21	62
Switzerland*	13	0	0	0	13	26
Uruguay*	23	9	1	1	16	200
Total	**1,392**	**117**	**68**	**19**	**1,362**	**6,891**

* Number of inspectors is in accordance with previous year's data

Table 4-2

Table 4-2 shows the number of samples analyzed by the leading countries exporting to the U.S. during 1995 for each compound listed.

Residue Testing Capability of Top 10 Exporting Countries

Country	Chlorinated Hydrocarbons	PCB's	Organo-phosphates	Antibiotics	Chloramphenicol	Hormones	Trace Elements	Sulfonamides
Argentina 3/ 5/	-	-	350	625	350	4,220	350	350
Australia 3/	6,290	6,290	6,290	1,860	700	4,400	810	1,200
Brazil 3/	360	360	-	360	480	960	360	480
Canada 4/	2,335	2,335	2,335	51,575	2,260	2,815	9,975	61,125
Costa Rica 3/	1,300	1,300	100	100	100	100	72	100
Denmark 2/	237	237	-	23,422	295	2,069	200	3,608
Honduras	2,157	2,157	25	43	43	22	22	29
Netherlands 1/ 3/	312	312	-	112,791	1,510	11,323	264	300
New Zealand	20,502	1,578	9,792	23,260	-	2,486	1,646	53,746
Nicaragua	8,358	8,358	48	48	48	48	48	48

1/ Netherlands has decided not to include organophosphates in its National Plan because examination for residues of feed contaminants is carried out in accordance with EEC directive 70/524/EEC.

2/ Tests for OP's on a cyclical basis.

3/ 1995 test results are not available, so the 1995 plan is provided.

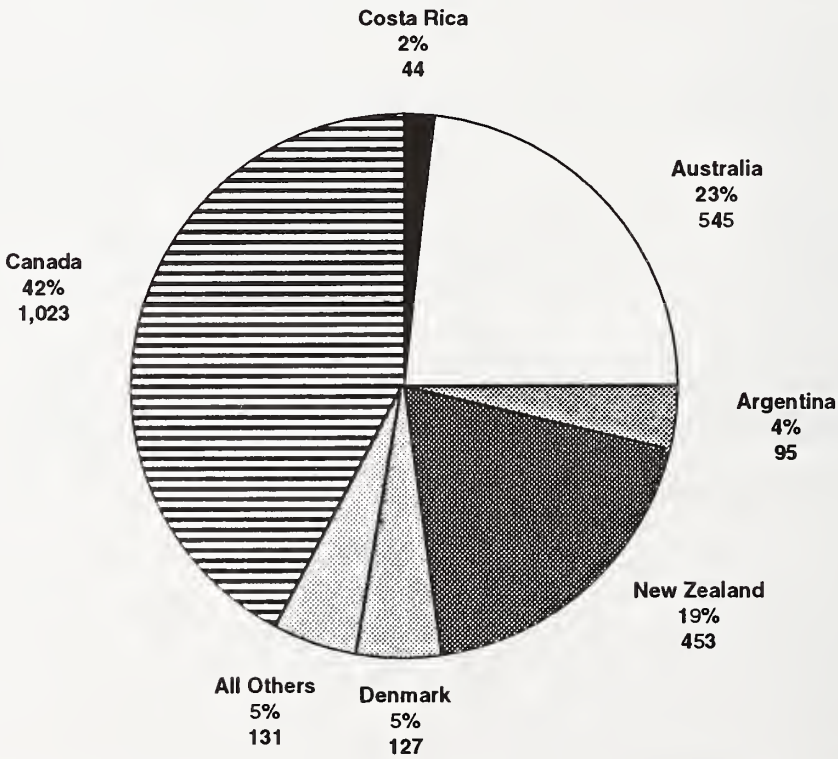
4/ Canada has provided us information since FY 1994/95

5/ The sampling design for control of organochlorine pesticide residue including PCB's is not available.

Exhibit 4-3

Exhibit 4-3 shows the sources of products exported to the United States during 1995.

Source of Products Imported into the United States by Volume and Percentage



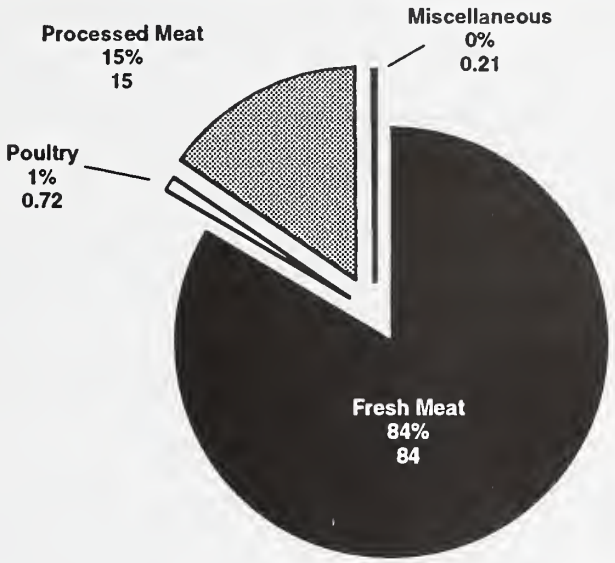
Shown in Millions of Pounds

Total Pounds =2,452,335,000

Exhibit 4-4

Exhibit 4-4 shows the types of products imported into the United States during 1995.

Types of Products Imported Into the United States by Percentage



Total Pounds = 2,452,335,000

Table 4-5

Table 4-5 and tables 4-5A through 4-5G show the volume of products in pounds and metric tons, by major product category, imported into the United States from each eligible country in 1995.

Imported Meat and Poultry Passed for Entry for All Products

Country of Origin	Pounds Passed for Entry	
	Pounds In Thousands	Metric Tons
Argentina	94,855	43,018
Australia	545,064	247,194
Belgium	11,659	5,288
Brazil	36,176	16,406
Canada	1,022,693	463,806
Croatia	4,254	1,929
Costa Rica	43,653	19,798
Denmark	127,176	57,675
Dominican Republic	6,069	2,753
Finland	1,370	620
France	554	251
Germany	211	96
Guatemala	7,485	3,395
Honduras	13,086	5,934
Hong Kong	1,058	480
Hungary	7,074	3,209
Iceland	255	115
Ireland	3,654	1,657
Israel	398	181
Italy	1,900	861
Japan	12	5
Mexico	4,627	2,096
Netherlands	11,732	5,320
New Zealand	453,105	205,489
Nicaragua	37,131	16,839
Paraguay	1,075	488
Poland	8,323	3,775
Romania	412	187
Slovenia	73	33
Spain	95	43
Sweden	1,651	749
Switzerland	38	17
United Kingdom	205	93
Uruguay	5,212	2,365
Total	2,452,335	1,112,165

Table 4-5 A Fresh Beef - Passed for Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Misc. Fresh		Manufacturing		Carcasses & Cuts		Head Meat & Tongue		Edible Organs		Total	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0
Australia	334	(736)	195,480	(431,033)	27,731	(61,148)	1,853	(4,086)	138	(305)	225,536	(497,308)
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0
Canada	61,148	(134,831)	33,800	(74,528)	110,425	(243,486)	3,182	(7,017)	2,499	(5,510)	211,054	(465,372)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	12,916	(28,480)	6,782	(14,954)	13	(30)	43	(94)	19,754	(43,558)
Denmark	0	0	4	(10)	9	(19)	0	0	0	0	13	(29)
Dominican Republic	0	0	1,764	(3,890)	362	(797)	0	0	0	0	2,126	(4,687)
Finland	0	0	194	(429)	0	0	0	0	0	0	194	(429)
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	1,816	(4,003)	1,579	(3,482)	0	0	0	0	3,395	(7,485)
Honduras	0	0	3,582	(7,898)	2,341	(5,163)	0	0	11	(25)	5,934	(13,086)
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	(1)	0	0	0	0	0	(1)
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	5	(12)	0	0	0	0	5	(12)
Mexico	6	(14)	1,438	(3,171)	294	(649)	0	0	29	(65)	1,767	(3,899)
Netherlands	0	0	0	0	20	(45)	0	0	0	0	20	(45)
New Zealand	163	(360)	169,247	(373,190)	14,044	(30,967)	613	(1,352)	11	(25)	184,078	(405,894)
Nicaragua	0	0	11,588	(25,552)	5,137	(11,327)	27	(60)	87	(192)	16,839	(37,131)
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	361	(796)	0	0	0	0	0	0	361	(796)
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	19	(41)	18	(40)	0	0	0	0	37	(81)
Total	**61,651**	**(135,941)**	**432,209**	**(953,021)**	**168,747**	**(372,090)**	**5,688**	**(12,545)**	**2,818**	**(6,216)**	**671,113**	**(1,479,813)**

Table 4-5 B *Processed Beef - Passed for Entry 1995 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Cured Beef		Cooked Beef		Corned Beef		Other Canned		Misc. Processed		Total	
Argentina	0	0	18,358	(40,480)	15,882	(35,020)	8,132	(17,930)	646	(1,425)	43,018	(94,855)
Australia	0	0	0	0	68	(149)	23	(50)	49	(108)	140	(307)
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	49	(108)	228	(504)	11,914	(26,270)	4,141	(9,131)	74	(163)	16,406	(36,176)
Canada	1	(2)	63	(140)	0	0	4,976	(10,973)	8,870	(19,558)	13,910	(30,673)
Croatia	0	0	0	0	16	(36)	580	(1,278)	0	0	596	(1,314)
Costa Rica	18	(39)	19	(41)	0	0	0	0	0	0	37	(80)
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	49	(108)	0	0	49	(108)
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	36	(80)	0	0	36	(80)
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	2	(4)	0	0	23	(52)	173	(382)	198	(438)
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	835	(1,841)	0	0	0	0	835	(1,841)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	178	(392)	310	(683)	0	0	488	(1,075)
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	187	(412)	0	0	187	(412)
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	11	(24)	11	(24)
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	21	(46)	113	(248)	1,250	(2,755)	441	(973)	486	(1,071)	2,311	(5,093)
Total	**89**	**(195)**	**18,783**	**(41,417)**	**30,143**	**(66,463)**	**18,898**	**(41,670)**	**10,309**	**(22,731)**	78,222	(172,476)
										Grand Total for Beef	749,335	(1,652,289)

Table 4-5 C Fresh Pork - Passed for Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Misc. Fresh		Manufacturing		Carcasses & Cuts		Edible Organs		Total	
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	0	0	19	(42)	20	(43)	0	0	39	(85)
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	92,069	(203,013)	21,378	(47,138)	67,175	(148,121)	10	(23)	180,632	(398,295)
Croatia	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	24,045	(53,020)	7,498	(16,534)	0	0	31,543	(69,554)
Dominican Republic	0	0	0	0	0	0	0	0	0	0
Finland	0	0	309	(682)	117	(259)	0	0	426	(941)
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	997	(2,198)	315	(694)	0	0	1,312	(2,892)
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	251	(553)	0	0	251	(553)
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0
Total	**92,069**	**(203,013)**	**46,748**	**(103,080)**	**75,376**	**(166,204)**	**10**	**(23)**	214,203	**(472,320)**

Table 4-5 D Processed Pork - Passed for Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Cured Pork		Sausage		Other Cooked/Cured		Ham		Picnic Ham		Chopped Ham Luncheon		Other Canned		Total	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	27	(59)	0	0	0	0	0	0	0	0	27	(59)
Belgium	233	(514)	0	0	0	0	1,331	(2,934)	3,724	(8,211)	0	0	0	0	5,288	(11,659)
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	7,844	(17,295)	376	(828)	32,260	(71,133)	1,447	(3,190)	445	(982)	261	(576)	84	(185)	42,717	(94,189)
Croatia	0	0	0	0	0	0	629	(1,387)	595	(1,313)	0	0	109	(240)	1,333	(2,940)
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	754	(1,663)	1,157	(2,552)	0	0	13,141	(28,976)	7,254	(15,995)	3,715	(8,192)	32	(70)	26,053	(57,448)
Dominican Republic	0	0	21	(47)	0	0	5	(11)	0	0	0	0	0	0	26	(58)
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	176	(389)	0	0	0	0	0	0	0	0	0	0	32	(70)	208	(459)
Germany	46	(101)	0	0	0	0	0	0	0	0	0	0	50	(110)	96	(211)
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	18	(41)	48	(105)	0	0	2,025	(4,465)	987	(2,175)	0	0	82	(180)	3,160	(6,966)
Iceland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	184	(407)	95	(209)	66	(146)	0	0	0	0	0	0	0	0	345	(762)
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	753	(1,661)	0	0	0	0	72	(159)	0	0	0	0	0	0	825	(1,820)
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	2	(5)	0	0	0	0	0	0	34	(76)	36	(81)
Netherlands	690	(1,523)	0	0	0	0	952	(2,099)	1,004	(2,214)	2,437	(5,373)	31	(68)	5,114	(11,277)
New Zealand	2	(3)	0	0	0	0	0	0	0	0	0	(1)	0	0	2	(4)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	3,775	(8,323)	0	0	0	0	0	0	3,775	(8,323)
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	33	(73)	0	0	0	0	0	0	33	(73)
Spain	0	0	0	0	0	0	0	0	0	0	0	0	287	(62)	28	(62)
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	6	(14)	0	0	0	0	0	0	0	0	0	0	0	0	6	(14)
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total	10,706	(23,611)	1,697	(3,741)	32,355	(71,343)	23,410	(51,617)	14,009	(30,890)	6,413	(14,142)	482	(1,061)	89,072	(196,405)
														Grand Total for Pork	89,072	(668,725)

Table 4-5 E Veal - Passed for Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Manufacturing		Carcasses & Cuts		Misc. Fresh		Processed		Total	
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	1,386	(3,057)	659	(1,452)	0	0	0	0	2,045	(4,509)
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	42	(93)	2,030	(4,476)	4,101	(9,043)	10	(22)	6,183	(13,634)
Croatia	0	0	0	0	0	0	0	0	0	0
Costa Rica	6	(13)	1	(2)	0	0	0	0	7	(15)
Denmark	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0
Netherlands	172	(378)	2	(5)	12	(27)	0	0	186	(410)
New Zealand	7,383	(16,280)	2,504	(5,521)	29	(64)	0	0	9,916	(21,865)
Nicaragua	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0
Total	**8,989**	**(19,821)**	**5,196**	**(11,456)**	**4,142**	**(9,134)**	**10**	**(22)**	**18,337**	**(40,433)**

Table 4-5 F *Mutton and Lamb; and Goat - Passed for Entry 1995 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Mutton and Lamb												Goat Fresh	
	Manufacturing		Carcasses & Cuts		Edible Organs		Misc. Fresh		Processed		Total			
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	145	(320)	16,828	(37,107)	9	(21)	0	0	52	(116)	17,034	(37,564)	2,308	(5,089)
Belgium	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	0	0	22	(49)	0	0	142	(314)	193	(426)	357	(789)	9	(19)
Croatia	0	0	0	0	0	(32)	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	4	(9)	0	0	0	0	0	0	4	(9)	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	110	(243)	5	(11)	0	0	0	0	115	(254)	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	92	(202)	0	0	0	0	0	0	92	(202)	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	423	(933)	9,514	(20,979)	630	(1,388)	0	0	84	(185)	10,651	(23,485)	7	(16)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	17	(38)	17	(38)	0	0
Total	**568**	**(1,253)**	**26,570**	**(58,589)**	**644**	**(1,420)**	**142**	**(314)**	**346**	**(765)**	**28,270**	**(62,341)**	**2,324**	**(5,124)**

Table 4-5 G Poultry and Miscellaneous Combinations - Passed for Entry 1995 In Metric Tons and (Pounds inThousands)

Country of Origin	Poultry and Miscellaneous Combinations*							
	Fresh Poultry		Processed Poultry		Total		Miscellaneous **	
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	65	(143)
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	2,657	(5,859)	4,529	(9,986)	7,186	(15,845)	1,758	(3,877)
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	62	(136)
Dominican Republic	0	0	0	0	0	0	601	(1,324)
Finland	0	0	0	0	0	0	0	0
France	0	0	20	(44)	20	(44)	23	(51)
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	480	(1,058)	480	(1,058)	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	181	(398)	181	(398)	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	3	(7)
Netherlands	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	15	(33)
Sweden	0	0	0	0	0	0	137	(302)
Switzerland	0	0	0	0	0	0	0	0
United Kingdom	0	0	93	(205)	93	(205)	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	**2,657**	**(5,859)**	**5,303**	**(11,691)**	**7,960**	**(17,550)**	**2,664**	**(5,873)**

* No Horsemeat was imported into the United States for the period 01-01-95 to 12-31-95.

** Processed Varied Combination (more than one species).

Table 4-6

Table 4-6 and tables 4-6A through 4-6G show the volume of products in pounds, and metric tons by major product category, condemned and/or refused entry into the United States from each eligible country in 1995.

Imported Meat and Poultry Condemned and/or Refused Entry for All Products

Country of Origin	Refused for Entry	
	Metric Tons	Total Pounds in Thousands
Argentina	298	658
Australia	1,096	2,416
Belgium	36	80
Brazil	204	450
Canada	1,759	3,880
Croatia	0	0
Costa Rica	49	109
Denmark	99	218
Dominican Republic	17	37
Finland	20	45
France	0	1
Germany	0	0
Guatemala	20	45
Honduras	0	0
Hong Kong	0	0
Hungary	18	40
Iceland	22	48
Ireland	23	52
Israel	0	0
Italy	1	1
Japan	0	0
Mexico	120	265
Netherlands	62	138
New Zealand	1,120	2,471
Nicaragua	182	402
Paraguay	27	61
Poland	14	32
Romania	18	39
Slovenia	0	0
Spain	0	0
Sweden	2	5
Switzerland	0	0
United Kingdom	0	0
Uruguay	39	85
Total	**5,246**	**11,578**

Table 4-6 A Fresh Beef - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)

	Fresh Beef											
Country of Origin	**Misc. Fresh**		**Manufacturing**		**Carcasses & Cuts**		**Head Meat & Tongue**		**Edible Organs**		**Total**	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	0	676	(1,492)	69	(152)	12	(27)	0	0	757	(1,671)
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0
Canada	224	(495)	148	(327)	815	(1,797)	19	(42)	62	(138)	1,268	(2,799)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	48	(107)	1	(2)	0	0	0	0	49	(109)
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	17	(37)	0	0	0	0	0	0	17	(37)
Finland	0	0	20	(45)	0	0	0	0	0	0	20	(45)
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	20	(45)	0	0	0	0	0	0	20	(45)
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	85	(188)	26	(57)	0	0	1	(1)	112	(246)
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	1	(1)	536	(1,183)	98	(215)	1	(1)	0	0	636	(1,400)
Nicaragua	0	0	178	(393)	0	0	0	0	4	(9)	182	(402)
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	2	(5)	0	0	0	0	0	0	2	(5)
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0
Total	**225**	**(496)**	**1,730**	**(3,822)**	**1,009**	**(2,223)**	**32**	**(70)**	**67**	**(148)**	**3,063**	**(6,759)**

Table 4-6 B ***Processed Beef - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)***

	Processed Beef											
Country of Origin	**Cured Beef**		**Cooked Beef**		**Corned Beef**		**Other Canned**		**Misc. Processed**		**Total**	
Argentina	0	0	220	(486)	56	(124)	22	(48)	0	0	298	(658)
Australia	0	0	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	151	(334)	53	(116)	0	0	204	(450)
Canada	0	0	0	0	0	0	0	0	6	(13)	6	(13)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	(1)	0	(1)
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	4	(9)	0	0	0	0	4	(9)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	27	(60)	0	(1)	0	0	27	(61)
Poland	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	18	(39)	0	0	18	(39)
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	22	(47)	16	(36)	1	(2)	39	(85)
Total	**0**	**0**	**220**	**(486)**	**260**	**(574)**	**109**	**(240)**	7	**(16)**	596	(1,316)
										Grand Total for Beef	3,659	(8,075)

Table 4-6 C Fresh Pork - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Misc. Fresh		Manufacturing		Carcasses & Cuts		Edible Organs		Total	
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	51	(112)	7	(16)	211	(466)	0	0	269	(594)
Croatia	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	86	(189)	11	(24)	0	0	97	(213)
Dominican Republic	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	23	(51)	0	(1)	0	0	23	(52)
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0
Total	**51**	**(112)**	**116**	**(256)**	**222**	**(491)**	**0**	**0**	**389**	**(859)**

Table 4-6 D ***Processed Pork - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)***

Country of Origin	Cured Pork		Sausage		Other Cooked/Cured		Ham		Picnic Ham		Chopped Ham Luncheon		Other Canned		Total	
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	0	0	0	0	10	(22)	0	0	0	0	0	0	0	0	10	(22)
Belgium	0	0	0	0	0	0	7	(16)	29	(64)	0	0	0	0	36	(80)
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	4	(8)	1	(2)	45	(99)	2	(5)	0	0	0	0	0	0	52	(114)
Croatia	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	2	(4)	0	0	0	(1)	0	0	2	(5)
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	18	(40)	0	0	0	0	0	0	18	(40)
Iceland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	1	(1)	0	0	0	0	0	0	0	0	0	0	0	0	1	(1)
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0	0	0	8	(17)	8	(17)
Netherlands	32	(71)	0	0	0	0	1	(3)	0	0	27	(59)	0	0	60	(133)
New Zealand	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	14	(32)	0	0	0	0	0	0	14	(32)
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total	**37**	**(80)**	**1**	**(2)**	**55**	**(121)**	**44**	**(100)**	**29**	**(64)**	**27**	**(60)**	**8**	**(17)**	**201**	**(444)**
														Grand Total for Pork	**590**	**(1,303)**

Table 4-6 E Veal - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Veal									
	Manufacturing		Carcasses & Cuts		Misc. Fresh		Processed		Total	
Argentina	0	0	0	0	0	0	0	0	0	0
Australia	6	(13)	0	0	0	0	0	0	6	(13)
Belgium	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0
Canada	3	(7)	46	(101)	19	(42)	0	0	68	(150)
Croatia	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0	0	0
Netherlands	2	(5)	0	0	0	0	0	0	2	(5)
New Zealand	397	(875)	1	(2)	0	0	0	0	398	(877)
Nicaragua	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0
Total	**408**	**(900)**	**47**	**(103)**	**19**	**(42)**	**0**	**0**	**474**	**(1,045)**

Table 4-6 F *Mutton and Lamb; Goat - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)*

Country of Origin	Mutton and Lamb												Goat Fresh	
	Manufacturing		Carcasses & Cuts		Edible Organs		Misc. Fresh		Processed		Total			
Argentina	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Australia	12	(27)	290	(638)	0	0	0	0	0	0	302	(665)	21	(45)
Belgium	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Canada	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Croatia	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
France	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Germany	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Iceland	0	0	22	(48)	0	0	0	0	0	0	22	(48)	0	0
Ireland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Mexico	0	0	0	(1)	0	0	0	0	0	0	0	(1)	0	0
Netherlands	0	0	0	0	0	0	0	0	0	0	0	0	0	0
New Zealand	1	(3)	81	(180)	0	(1)	0	0	0	0	82	(184)	0	(1)
Nicaragua	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0	0	0	0	0	0	0
Total	**13**	**(30)**	**393**	**(867)**	**0**	**(1)**	**0**	**0**	**0**	**0**	**406**	**(898)**	**21**	**(46)**

Table 4-6 G — Poultry and Miscellaneous Combinations* - Refused Entry 1995 In Metric Tons and (Pounds in Thousands)

Country of Origin	Fresh Poultry		Processed Poultry		Total Poultry		Miscellaneous **	
Argentina	0	0	0	0	0	0	0	0
Australia	0	0	0	0	0	0	0	0
Belgium	0	0	0	0	0	0	0	0
Brazil	0	0	0	0	0	0	0	0
Canada	40	(88)	45	(98)	85	(186)	11	(24)
Croatia	0	0	0	0	0	0	0	0
Costa Rica	0	0	0	0	0	0	0	0
Denmark	0	0	0	0	0	0	0	0
Dominican Republic	0	0	0	0	0	0	0	0
Finland	0	0	0	0	0	0	0	0
France	0	0	0	(1)	0	(1)	0	0
Germany	0	0	0	0	0	0	0	0
Guatemala	0	0	0	0	0	0	0	0
Honduras	0	0	0	0	0	0	0	0
Hong Kong	0	0	0	0	0	0	0	0
Hungary	0	0	0	0	0	0	0	0
Iceland	0	0	0	0	0	0	0	0
Ireland	0	0	0	0	0	0	0	0
Israel	0	0	0	0	0	0	0	0
Italy	0	0	0	0	0	0	0	0
Japan	0	0	0	0	0	0	0	0
Mexico	0	0	0	0	0	0	0	0
Netherlands	0	0	0	0	0	0	0	0
New Zealand	0	0	0	0	0	0	0	0
Nicaragua	0	0	0	0	0	0	0	0
Paraguay	0	0	0	0	0	0	0	0
Poland	0	0	0	0	0	0	0	0
Romania	0	0	0	0	0	0	0	0
Slovenia	0	0	0	0	0	0	0	0
Spain	0	0	0	0	0	0	0	0
Sweden	0	0	0	0	0	0	0	0
Switzerland	0	0	0	0	0	0	0	0
United Kingdom	0	0	0	0	0	0	0	0
Uruguay	0	0	0	0	0	0	0	0
Total	**40**	**(88)**	**45**	**(99)**	**85**	**(187)**	**11**	**(24)**

* No horsemeat was imported into the United States for the period 01-01-95 to 12-31-95

** Processed Varied Combination (more than one species).

Table 4-7

Table 4-7 shows the reasons for rejecting meat and poultry imports during reinspection and the number of metric tons and (pounds in thousands) and lots rejected for each reason during 1995.

Reasons for Product Rejection

Total Product Refused Entry	Metric Tons	(Pounds in Thousands)	Lots
Contamination	2,380	(5,249)	214
Processing Defects	915	(2,020)	85
Unsound Condition	190	(420)	27
Violative Net Weight	164	(363)	29
Pathological Defects	120	(265)	14
Transportation Damage	516	(1,139)	5,495
Labeling Defects	107	(237)	67
Missing Shipping Marks	315	(695)	686
Composition/Standard	95	(210)	10
APHIS Veterinary Service Requirements	118	(260)	2
Residues	15	(34)	7
Miscellaneous	62	(138)	31
Container Condition	248	(547)	43
Total Refused Entry	**5,245**	**(11,577)**	**6,710**